



FINCA DECERO

SINGLE VINEYARD WINES

ARGENTINA



## 2015 DECERO MALBEC

*Finca Decero, once a bare patch of soil in the Argentine foothills of the Andes, is now our one-of-a-kind vineyard, where each vine is nurtured by hand and our winemaking is without compromise. As Decero means 'from scratch', we are fortunate to be free from constraints of tradition, and we have developed an 'amano' or 'by hand' approach that is human, sustainable and sensitive to natural differences. We try to tread lightly in an environment that we have come to know intimately, almost inch by inch. Only in this way can the unique natural attributes of the Remolinos Vineyard, and of Agrelo, shine through in our single vineyard wines, handcrafted from scratch.*

## 2015 VINTAGE

The 2015 vintage was characterized by a particularly warm spring and early summer which brought forward harvesting by 10-15 days. Even though there were frequent summer rains the final crop was small in quantity but high quality. These early picked grapes gave us 1g per litre higher acidity than usual and slightly lower concentration, resulting in particularly elegant wines slightly lighter in style than other vintages.

## REMOLINOS VINEYARD, AGRELO

Located at 3500 feet, in the renowned Mendoza appellation of Agrelo, our one-of-a-kind Remolinos Vineyard takes its name from 'Remolinos' – whirlwinds which keep the grapes dry and in perfect condition before being handpicked each vintage.

Soils	Coarse high mountain soil.
Yield	3.5 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked March 12 <sup>th</sup> – April 13 <sup>th</sup> , 2015
Selection Steps	Cluster selection when picking & second sorting within the small boxes.

## WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	25-30 days total maceration:- 5-7 days cold soak; 10 days fermentation in small wide stainless steel tanks. 78° F for most aromatic parcels and 86° F for parcels with more concentration to derive more texture; 15-18 days extended maceration.
Maturation	Gently basket pressed before 90% goes into French oak barrels (30% new) for MLF and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.



## 2015 DECERO MALBEC, REMOLINOS VINEYARD

Continuing the hallmark style of Malbec from Remolinos Vineyard, this wine shows intense violet aromatics, bright freshness and acidity which has come to define Decero Malbec. The 2015 Malbec being one of our lighter Malbec wines of recent years which is in harmony with its supple tannins gently integrated over 14 months in French oak barrels.

14.1 % Alc.      pH 3.7      Acidity 5.35 g/l

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