

ARGENTINA



MENDOZA

AGRELO



2015 DECERO SYRAH

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 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	Colluvial soils which are rich in clay – reminiscent of some of the finest plantings of Syrah in the Rhone Valley.
Yield	3.6 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked March 5 th , 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	25-27 days total maceration:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 25° C; 13 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels (30% new) for MLF and 14 months maturation.

2015 DECERO SYRAH, REMOLINOS VINEYARD

2015 Decero Syrah displays dark fruit flavors, spices and mineral notes. It shows great balance with bright acidity and moderate weight of fleshy fruit and smooth tannins with an elegant, long finish. The wine has spent 14 months in french oak barrels which has further contributed to its textural complexity.

14.5% Alc.

pH 3.68

Acidity 5.02g/l

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