



FINCA DECERO

SINGLE VINEYARD WINES

ARGENTINA



2016 DECERO AMANO

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.

2016 VINTAGE

The forecast of the 2016 vintage was set to be similar to the cool, rainy 2015 vintage. With this in mind, we plucked leaves not only on the east facing but also on the west facing canopy to ensure good airflow in face of cool rains. In reality, the intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved. The vintage expresses itself in medium to full body wines with high acidity.

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.

Soil	Alluvial and colluvial soils: Malbec from coarse soil, Cabernet from gravel-rich soil and Petit Verdot and Tannat on the lowest vigour sites
Yield	1.8 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1 cluster per shoot.
Harvest Date	Handpicked March 29 th – April 15 th , 2016.
Selection Steps	Cluster selection when picking & a second sorting within the small boxes.

WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	35-42 days total maceration:- 7 days cold soak; 10-12 days fermentation in small wide stainless steel tanks. 78° F for most aromatic parcels and 86° F for parcels with greater concentration; 23-25 days extended maceration.
Maturation	Gently basket pressed before going into new French oak barrels for 20 months maturation followed by a year in bottle prior to release.
Blend	63% Malbec, 29% Cabernet Sauvignon, 5% Petit Verdot, 3% Tannat

2016 DECERO AMANO, REMOLINOS VINEYARD

2016 Decero Amano encapsulates aromatics, balance, elegance and a silky profile for which the wine is renown. The heightened acidity of this vintage makes this wine exceptionally elegant. The wine is an ethereal expression which is always greater than the sum of its parts.
14.5% Alc. pH 3.6 Acidity 6.19 g/l