

ARGENTINA



**2017 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.*

**2017 VINTAGE**

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring a frost took us by surprise and naturally resulted in decreased yields in our Remolinos Vineyard but did not affect quality. These lower yields gave us concentrated fruit of high quality the quality of which was undiminished by the drops of rain which finally came in March and April.

**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	3.6 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked March 21 <sup>st</sup> – April 21 <sup>st</sup> , 2017.
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.

**2017 DECERO MALBEC, REMOLINOS VINEYARD**

2017 Decero Malbec continues in the style that characterises our Remolinos Vineyard - displaying intense violet aromas over a core of red fruits with notes of cherries and raspberries. A medium-bodied, very well balanced wine with fresh acidity, it shows supple and elegant tannins that benefit from 14 months maturation in French oak barrels.

14.5 % Alc.                      pH 3.6                      Acidity 5.4 g/l