



SINGLE VINEYARD WINES



2015 DECERO MINI EDICIONES PETIT VERDOT, REMOLINOS VINEYARD



VINTAGE 2015

The 2015 vintage was characterized by a warm spring and early summer which brought forward harvesting by 10-15 days. There were frequent summer rains and the final crop of the vineyard was small in quantity but of high quality. These early picked grapes gave us higher acidity than usual and slightly lower concentration, making the 2015 vintage wine slightly more elegant than its predecessor.

REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m
SOILS: Low vigour soils
CLONES: Petit Verdot 400. (Origin Bordeaux)
YIELD: 2.8 tons per acre
CANOPY: Intense leaf plucking of east facing canopy;
Cluster thinning to 1-2 clusters per shoot.
HARVEST DATE: Handpicked March 20th 2015

WINEMAKING

SELECTION: Cluster selection pre-destemmer;
Berry selection post-destemmer.
HANDLING: Gravity fed.
MACERATION: 30 days total maceration:-
7 days cold soak;
10 days fermentation in small wide stainless steel tanks at 82°F to extract both the jasmine aromas and the textural concentration.
18 days extended maceration.
MATURATION: French oak barrels for MLF and 16 months maturation in French oak barrels (50% new).

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Petit Verdot is one of our three 'rare varieties & limited edition' wines. Of this 2015 vintage only 8182 bottles were made. The wine has great aromatic intensity, displaying wild blueberry combined with quince notes and spices. Very well balanced, with deep flavours and structured tannins, it has superb ageing potential.

ALC 14.5% PH 3.51 ACIDITY 5.55 G/L