

FINCA DECERO

SINGLE VINEYARD WINES



2017 DECERO SYRAH REMOLINOS VINEYARD



VINTAGE 2017

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, the later development of Syrah meant it was unaffected by the early spring frost. Syrah of this vintage was well balanced and a red fruit medium bodied profile.

REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m
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 21st, 2017.

WINEMAKING

SELECTION: 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.

DECERO SYRAH, REMOLINOS VINEYARD 2017

2017 Decero Syrah displays red fruit flavours, spices and mineral notes. A medium bodied wine which shows bright acidity, smooth tannins and a long finish. The wine has spent 14 months in French oak barrels which has further contributed to its textural complexity.

ALC 14.9% PH 3.51 ACIDITY 5.06 G/L