



FINCA DECERO

SINGLE VINEYARD WINES



2018 DECERO MALBEC REMOLINOS VINEYARD



VINTAGE 2018

Following a spring frost which diminished the overall crop, the summer was warm and dry leading to an extremely healthy grapes with excellent phenolic ripeness. The wines of this vintage show extremely high quality with a richer concentration than previous vintages yet with good balance between body and structure. 2018 will be remembered as a stellar vintage in Argentina's recent history.

REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m
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 21st – April 16th, 2018.

WINEMAKING

SELECTION: 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 malo-lactic fermentation and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.

DECERO MALBEC, REMOLINOS VINEYARD 2018

2018 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. Slightly richer in body than the previous vintage yet still very well balanced wine with fresh acidity, it shows supple and elegant tannins that benefit from 14 months maturation in French oak barrels.

ALC 14.5%

PH 3.5

ACIDITY 5.25 G/L