



## Malbec 2016

### Remolinos Vineyard, Agrelo, Mendoza, Argentina

#### ESTATE

Finca Decero has become recognized not only for having one of the highest quality vineyards in all of Mendoza, but also for catapulting into an elite group of the most highly regarded producers in Argentina. The wines all come from the single Finca Decero vineyard, and the winery's focus is entirely quality focused.

#### WINE

This wine showcases the powerful but polished side of Argentine Malbec: remarkable fruit, structure and distinct floral notes. A core intensity of red fruit flavors and lifted violet aromas remain the signature of Malbec from the estate's Remolinos Vineyard. This is exquisitely balanced by freshness of acidity and an elegant integration of French oak which adds complexity to the rich mid palate.

#### VINEYARD

*Soils:* The soils are alluvial and colluvial: Malbec from coarse high mountain soil.

*Yields:* 3.5 tons/acre.

*Farming:* Certified sustainable and vegan. Minimal machinery is used – there are no tractors in the vineyards, and all fruit is hand-picked and gravity fed in the winery. Sprays are minimal and at organic levels, irrigation is drip, and all water at the winery is re-used. The winery encourages natural biodiversity, such as lechuza owls which prey on vine pests.

*Grape Varieties:* 100% Malbec.

#### WINEMAKING

*Fermentation:* 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.

*Aging:* Gently basket pressed before 90% goes into French oak barrels (30% new) for malolactic fermentation and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.

#### VINTAGE

*Climate:* The vintage expresses itself in high acidity, lower than normal alcohol and fresh flavors. The intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved.

90

#### WINE SPECTATOR

"A sanguine red, with notes of hot stone to the raspberry, dried cherry and floral flavors. The savory finish has some mineral accents."