



Finca Decero Mini Ediciones Petit Verdot

REMOLINOS VINEYARD, AGRELO, MENDOZA

2013



ESTATE

Within a few vintages, 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. Once a desolate piece of land in the foothills of the Andes, absent of everything but shrubs, Finca Decero is now a one-of-a-kind vineyard where each vine is nurtured by hand and the winemaking is without compromise.

WINE

As the name suggests, Mini Ediciones are highly limited parcels of wine. From lesser known varieties, these wines are wholly expressive of the Remolinos Vineyard and represent an opportunity to taste a variety rarely seen in a pure form. In 2006, in recognition of its unique potential from the coarse, low vigour soils of our Remolinos Vineyard, the winery selected a few exceptional barrels of wine to make a well-deserved Decero Mini Ediciones Petit Verdot.

VINEYARD

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.

VINTAGE

2013 was cooler than other recent vintages, with cool temperatures throughout the summer and fall plummeting particularly at night time. As such, the winery decided to pick Malbec between 5-7 days later than the average year in order to achieve full phenolic ripeness, whilst Cabernet and Tannat ripened towards the end of April with perfect tannin structure. These cool conditions also lead to more pronounced acidity and aromatics balanced by seductive tannins.

VINIFICATION

The clusters are selected on a sorting table prior to destemming, and individual berries are selected on a sorting table after destemming. The must underwent 30 days total maceration, a 7 day cold soak, followed by 10 days of fermentation in small wide stainless steel tanks (at 82 degrees to extract both the jasmine aromas and the textural concentration) and finally an 18 day extended maceration period. The wine was gently basket pressed before malolactic fermentation and then aged in French oak barrels (50% new) for 16 months.

"A juicy and rich wine with dried berry, shaved chocolate and hints of tea. Full body, firm tannins and a flavorful finish. Some lemon rind undertones. Drink now."

– 92 Points James Suckling

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