

# FINCA DECERO

Remolinos translates as 'little whirlwinds' - these mountain breezes are critical, as they keep the Decero vineyards dry and free from disease after it rains



## Amano 2016

Remolinos Vineyard, 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 is focused entirely on quality.

### WINE

As the pinnacle of the winery's achievements each vintage, Decero Amano is a blend of the most distinctive parcels from the Remolinos Vineyard. The wine is a blend of Malbec, Cabernet Sauvignon, Petit Verdot and Tannat: violet aromas emanate from the Malbec, red fruit flavors and structure of the Cabernet gives excellent length, while the jasmine perfumed Petit Verdot brings firm tannins as does the Tannat, which adds even more textural complexity.

### VINEYARD

*Soils:* Silty clay over sandy gravel

*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.

### WINEMAKING

*Variety:* 63% Malbec, 29% Cabernet Sauvignon, 5% Petit Verdot, 3% Tannat

*Fermentation:* 35-42 days total maceration: 7 days cold soak; 10-12 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with greater concentration; 23-25 days extended maceration.

*Aging:* Gently basket pressed before going into new French oak barrels for 20 months maturation followed by a year in bottle prior to release.

*Alcohol:* 14.5%

### VINTAGE

The forecast of the 2016 vintage was set to be similar to the cool, rainy 2015 vintage. With this in mind, leaves were plucked on both the east and west facing canopies to ensure good airflow in the face of cool rains. In reality, the intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved. The vintage expresses itself in high acidity, lower than normal alcohol and fresh flavors.

### WINERY TASTING NOTE

*"2016 Decero Amano encapsulates aromatics, balance, elegance and a silky profile for which the wine is renown. The heightened acidity of this vintage makes this wine exceptionally elegant. The wine is an ethereal expression which is always greater than the sum of its parts." - Winemaker, Francisco Baettig*