



FINCA DECERO

SINGLE VINEYARD WINES

Amano 2014

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

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.

Yields: 1.8-2.0 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: 66% Malbec, 25% Cabernet Sauvignon, 6% Petit Verdot, 3% Tannat.

WINEMAKING

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.

VINTAGE

Climate: The 2014 vintage was one of the coolest in the winery's history. After the temperatures in December and January being above average, the temperatures dropped dramatically in February which, combined with summer rain, delayed grape maturation by nearly one week, as autumn progressed the temperatures remained below average and very cool.



JEB DUNNUCK

"The flagship cuvée is the 2014 Amano, comprised of 66% Malbec, 25% Cabernet Sauvignon, and the rest Petit Verdot and Tannat, all from the Remolinos Vineyard and aged in new French oak. It has classic Malbec blue fruits as well as terrific minerality, notes of violets and peppery herbs, full-bodied richness, and a pure, elegant, incredibly balanced profile. This tour de force in Argentina Malbec should be snatched up by readers. It can be drunk today or cellaring for 7-8 years."