



Malbec 2015

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 2015 vintage was characterized by a particularly warm spring and early summer which brought forward harvesting by 10-15 days.

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WINE SPECTATOR

"An elegant style, with a core of vibrant cherry, plum and currant flavors that are supported by fresh acidity. This is supple midpalate, with a finish that lingers with dried ginger and white pepper details."