



Amano 2013

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: 65% Malbec, 28% Cabernet Sauvignon, 4% 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: 2013 was cooler than other recent vintages, with cool temperatures throughout the summer and fall plummeting particularly at night time. This allowed for more pronounced acidity and aromatics balancing the seductive tannins.

WINE ADVOCATE

"The top of the range, the 2013 Decero Amano Remolinos Vineyard is superb in a fresh vintage like 2013... The élevage might sound a bit brutal, with 20-22 months in brand new oak barrels, but sometimes longer is better once you have used new barrels and although it's slightly oaky and smoky, all the violets and cherries are also there, and I'm sure it will develop into a nice bottle of Agrelo. The palate reveals sophisticated tannins and elegant balance, with good freshness and a remarkable finish. Patience should be rewarded."

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