



# 2018 DECERO MINI EDICIONES PETIT VERDOT, REMOLINOS VINEYARD



#### VINTAGE 2018

Following a spring frost which diminished the overall crop, the summer was warm and dry leading to an extremely healthy grapes with excellent phenolic ripeness. The wines of this vintage show extremely high quality with a richer concentration than previous vintages yet with good balance between body and structure. 2018 will be remembered as a stellar vintage in Argentina's recent history.

### REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m SOILS: Low vigour soils

CLONES: Petit Verdot 400. (Origin Bordeaux)

YIELD: 2.8 tons per acre

CANOPY: Intense leaf plucking of east facing canopy;

Cluster thinning to 1-2 clusters per shoot.

HARVEST DATE: Handpicked April 9th, 2018.

### WINEMAKING

SELECTION: Cluster selection pre-destemmer; Berry selection post-destemmer.

HANDLING: Gravity fed.

MACERATION: 30 days total maceration:-

7 days cold soak;

10 days fermentation in small wide stainless steel tanks at 82°F to extract both the jasmine

aromas and the textural concentration.

18 days extended maceration.

MATURATION: French oak barrels for MLF and 16 months maturation in French oak barrels (50% new).

## DECERO MINI EDICIONES PETIT VERDOT, REMOLINOS VINEYARD 2018

Petit Verdot is one of our three 'rare varieties & limited edition' wines. Of this 2018 vintage only 3,306 bottles were made. The wine has great aromatic intensity, displaying wild blueberry combined with quince notes and spices. Very well balanced, with deep flavours and structured tannins, it has superb ageing potential.

ALC 14.5% pH 3.60 TOTAL ACIDITY 5.24 g/l