



Finca Decero

Single Vineyard Wines. Handcrafted from Scratch.

Decero, meaning “from scratch”, was born of a bare patch of land and a family’s love affair with wine. Winemaking in Thomas Schmidheiny’s family went back to his grandparents in Switzerland but it was Agrelo captured the heart and mind of Thomas, when traveling over the Andes into Argentina.

The beautiful yet desolate spot Thomas had found was cradled in the heart of Agrelo, in the foothills of the Andes. This land, bare apart from wild shrubs, was to become our Remolinos Vineyard.

The vineyard was named after its strangest and most special natural attribute, the remolinos, or tiny whirlwinds. These gusts of wind stir up the bare soil into dancing spiral forms which thread their way through the vines, keeping the grapes in perfect condition during the growing season. Situated 3,500 feet (1,050 meters) above sea level, our vineyard is the highest in Agrelo: here the cool night westerly air from the Andes passes over a land that is warm by day.

In coming to understand the unique qualities of this place, certain things became very clear. Thomas would make no compromises, planting only the red varieties perfectly suited to Agrelo. The soil presented a tapestry of natural variations that meant he would have to get to know it and nurture it inch by inch, knowing the reward would be that every parcel of wine would have its own character. The viticulture had to be sustainable, treading lightly in the environment and having a positive role in the life of the local community. The winemaking philosophy required both local knowledge and international expertise, but above all it needed to be hands-on from start to finish: the “amano” approach.

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