

Malbec variety

Vineyard's heat-holding stones produce ripe-fruit flavours



GURVINDER BHATIA

True Grape

Finca Decero Malbec Remolinos Vineyard 2010, Mendoza Argentina, \$26; CSPC: 119586

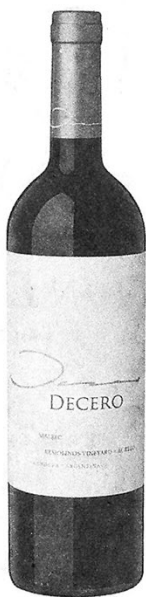
I've written before about the diversity of Argentina with respect to the range of grapes varietals that the country's wine industry is able to do well. But true diversity is the ability to grow varying styles of the same grape varietal based on distinct vineyard sites and allowing their unique character to reflect themselves in the wine.

Case in point: Malbec, Argentina's signature grape, and the tremendous range of expressions of the varietal that exist based on the latitude, altitude and soil conditions of the various vineyard sites in which the grape is grown.

Finca Decero's Remolinos vineyard takes diversity one step further. Located in Argentina's Mendoza region at 1,050 metres in the shadows of the Andes Mountains, this single vineyard not only possesses the ability to successfully grow a number of grape varietals well, due to the diversity of soil conditions that exist on the site, but it has the ability to show different expressions of the same grape varietal.

Decero's winemaker Marcos Fernandez explains that they grow Malbec on very different parcels of land in the vineyard. Some vineyard parcels possess large stones that collect and hold heat from the sun during the day and slowly release the heat to the roots of the vine at night. In parcels with no stones, the roots of the vines tend to cool down at night. The resulting difference in the character of Malbec is dramatic.

From the stone-filled parcels, Malbec tends to possess more ripe red and black fruit flavours such as blackberry,



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plum, strawberry and raspberry. Malbec grown in sites without stones tends to be more floral and delicate, showing violets and fresh acidity. By vinifying the parcels of Malbec separately and then blending together, Fernandez is able to add complexity to the wine.

The key is his minimal intervention style of winemaking that allows, in Fernandez's words, "the Remolinos vineyard to be the star."

Tasting notes: Fresh, bright and extremely well-balanced with floral, violet aromas, pretty flavours of cherry, plum and raspberry; good concentration and finesse; elegant tannins; and a lifted acidity on the lingering finish.

Food pairings: Grilled Alberta rib-eye or beef carpaccio with shaved foie gras.

Have a question about anything having to do with wine? Email Gurvinder g@vinomaniawines.com

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