



## 2012 DECERO CABERNET SAUVIGNON: TECHNICAL NOTE

*Finca Decero, once a bare patch of soil in the Argentine foothills of the Andes, is now our one-of-a-kind vineyard, where each vine is nurtured by hand and our winemaking is without compromise. As Decero means 'from scratch', we are fortunate to be free from constraints of tradition, and we have developed an 'amano' or 'by hand' approach that is human, sustainable and sensitive to natural differences. We try to tread lightly in an environment that we have come to know intimately, almost inch by inch. Only in this way can the unique natural attributes of the Remolinos Vineyard, and of Agrelo, shine through in our single vineyard wines, handcrafted from scratch.*

## 2012 VINTAGE

2012 was an excellent vintage in Agrelo, again marked by low yields, mostly due to the influence of Zonda wind during flowering time in November. In Agrelo there was higher rainfall during the growing season and lower rainfall during maturation which provided excellent vintage conditions. The average temperature were slightly higher in the summer but lower in April this enabled us to pick the Cabernet for the first time over two weeks to achieve optimal maturity of each parcel.

## REMOLINOS VINEYARD, AGRELO

Located at 3500 feet, in the renowned Mendoza appellation of Agrelo, our one-of-a-kind Remolinos Vineyard takes its name from 'remolinos' – whirlwinds which keep the grapes dry and in perfect condition before being handpicked each vintage.

Soils	Sandy clay loams over gravels.
Yield	3.5 – 4 tons per acre.
Canopy	Limited leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 25 <sup>th</sup> – May 4 <sup>th</sup> , 2012.
Selection Steps	Cluster selection when picking & a second sorting within the small boxes.



## WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	25-30 days total maceration:- 3-7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82°F - 86°F. 15-18 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels (30% new) for MLF and 14 months maturation.

## 2012 DECERO CABERNET, REMOLINOS VINEYARD

2012 Decero Cabernet Sauvignon has the intensive cassis aromas and black fruit flavors, with some spicy notes adding complexity. Balanced acidity and firm velvety tannins complete this wine reminiscent in structure of the excellent 2010 vintage. Great food matching and cellaring potential.

14.5 % Alc.

pH 3.75

Acidity 5.81 g/l  
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