



FINCA DECERO

SINGLE VINEYARD WINES

ARGENTINA



### 2013 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.*

### 2013 VINTAGE

2013 was cooler than other recent vintages, with cool temperatures throughout the summer and fall plummeting particularly at night time. As such we decided to pick our fruit in Remolinos Vineyard between 5-7 days later than the average year in order to achieve full phenolic ripeness. These cool conditions also lead to more pronounced acidity and aromatics balancing the seductive tannins.

### 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 19 <sup>th</sup> - May 3 <sup>rd</sup> , 2013.
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.

### 2013 DECERO CABERNET, REMOLINOS VINEYARD

2013 Decero Cabernet Sauvignon has a flavor profile of both cassis and black fruits, a fine backbone of acidity leading it more towards elegance than opulence. Seductive tannins, more silky than those of the 2010 and 2012 vintages, provide the perfect balance and structure for this wine. Great food matching and cellaring potential.

14.5 % Alc.

pH 3.68

Acidity 5.44 g/l

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