



## 2016 DECERO MINI EDICIONES CABERNET FRANC

*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.*

## 2016 VINTAGE

The forecast of the 2016 vintage was set to be similar to the cool, rainy 2015 vintage. With this in mind, we plucked leaves not only on the east facing but also on the west facing canopy to ensure good airflow in face of cool rains. In reality, the intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved. The vintage is expresses itself in high acidity, lower than normal alcohol and fresh flavours.

## 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	Low vigor soils.
Clones	Cabernet Franc 312 & 327. Origin: Bordeaux, France.
Yield	2.6 – 3 tons per acre.
Canopy	Intense leaf plucking of east & west facing canopy to provide good airflow. Cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 12 <sup>th</sup> , 2016.
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	Pre-fermentation cryo-maceration for 48 hours at -5 / -6° Celsius in 600L french oak barrels. 14 days cold soak.
Fermentation	Cool alcoholic fermentation at 15-22 degrees C to preserve aromatics and freshness of flavours. Further maceration during 10-12 days, then racking, followed by malo-lactic fermentation in 600L french oak barrels.
Maturation	16 months in 600L french oak barrels.

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Our inaugural vintage Cabernet Franc is the third of our three 'rare varieties & limited edition' wines. Of this vintage only 1626 bottles were made. The wine is true to the variety with bell pepper, graphite and plum notes held together in a velvety medium body. A well structured Cabernet Franc with great potential for ageing.

14.5% Alc.    pH 3.6    Acidity 5.4g/l

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