

ARGENTINA



## 2017 DECERO CABERNET SAUVIGNON

*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.*

## 2017 VINTAGE

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring, the later development of Cabernet Sauvignon meant it was unaffected by the early spring frost. The quality of 2017 Cabernet Sauvignon shows in expressive fruit balanced by bright acidity and lifted fresh aromas.

## 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.

Soil	Gravel-rich, alluvial soil.
Yield	3.6 tons per acre.
Canopy	Limited leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 7 <sup>th</sup> – April 10 <sup>th</sup> 2017.
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.

## 2017 DECERO CABERNET, REMOLINOS VINEYARD

2017 Decero Cabernet Sauvignon has classic notes of cassis and some cherry and red fruit flavours with fresh acidity. The wine has supple integrated tannins, from 14 months in french oak barrels. An elegant style of Cabernet Sauvignon.

14.5 % Alc.

pH 3.60

Acidity 5.88 g/l

