

ARGENTINA



2018 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.

2018 VINTAGE

Following a spring frost which diminished the overall crop, the summer was warm and dry leading to an extremely healthy grapes with excellent phenolic ripeness. The wines of this vintage show extremely high quality with a richer concentration than previous vintages yet with good balance between body and structure. 2018 will be remembered as a stellar vintage in Argentina's recent history.

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 March 27 th – April 9 th 2018.
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.

2018 DECERO CABERNET, REMOLINOS VINEYARD

2018 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. A medium bodied, elegant style of Cabernet Sauvignon.

14.5 % Alc.

pH 3.5

Acidity 5.44 g/l