

## 2009 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.*

ARGENTINA



## 2009 VINTAGE

2009 is commonly regarded in Agrelo, and other nearby appellations as the vintage of the decade. The long, warm, dry summer provided us with excellent and even conditions leading up to harvest. The night time temperatures were cool as ever in Remolinos Vineyard, bringing a good balance between acidity and concentration to the wine. With these excellent conditions, we harvested a little earlier than usual to avoid any over-ripening of this warm vintage. Consequentially, our 2009 Decero Cabernet has the hallmark complexity and elegance with fine tannin structure typical of Remolinos Vineyard.

## 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 7 <sup>th</sup> – 21 <sup>st</sup> , 2009.
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.

## 2009 DECERO CABERNET, REMOLINOS VINEYARD

2009 is defined by its cherry and spice aromatics and with an emphasis of red fruit flavors. The structure is elegant with highly integrated tannins. Having spent 14 months in French oak barrels, the 2009 Decero Cabernet Sauvignon is decidedly elegant with finesse on the long finish.

14.5 % Alc.    pH 3.76    Acidity 5.1 g/l

[WWW.DECERO.COM](http://WWW.DECERO.COM)

