

ARGENTINA



2010 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.

2010 VINTAGE

The spring leading up to the 2010 vintage was particularly cool which delayed veraison and resulted in lower yields of concentrated fruit with high acidity. The lower yields of Cabernet Sauvignon from this vintage provided more robust, structural tannins. This textural definition as well as a taut intensity are in stark contrast to the warmer 2009 vintage. 2010 is a benchmark vintage for Cabernet Sauvignon from 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 23 th – 28 th , 2010.
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.



2010 DECERO CABERNET, REMOLINOS VINEYARD

2010 is defined by its taut dark fruit and cassis flavors with a hint of graphite aromatics, reminiscent of Bordeaux. The wine has layers of bold tannins and a long, complex finish from 14 months in French oak barrels. The 2010 Decero Cabernet Sauvignon has great potential for cellaring.

14.5 % Alc. pH 3.81 Acidity 5.96 g/l
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