



SINGLE VINEYARD WINES



**2 0 1 8 D E C E R O M I N I E D I C I O N E S
C A B E R N E T F R A N C ,
R E M O L I N O S V I N E Y A R D**



VINTAGE 2018

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, MENDOZA

ALTITUDE: 3500ft / 1050m
SOILS: Low vigour soils
CLONES: Cabernet Franc 312 & 327. (Origin Bordeaux)
YIELD: 2.8 tons per acre
CANOPY: Cluster thinning to 1-2 clusters per shoot.
HARVEST DATE: Handpicked April 4th – 6th, 2018.

WINEMAKING

SELECTION: 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.
15-18 days extended maceration.
FERMENTATION: Cool alcoholic fermentation at 15-22°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.

**DECERO MINI EDICIONES CABERNET FRANC,
REMOLINOS VINEYARD 2018**

Decero Mini Ediciones Cabernet Franc is one of our three 'rare varieties & limited edition' wines. Of this vintage only 7,192 bottles were made. The wine shows nuances of pepper, graphite and plum notes with fresh aromatics and taut acidity resulting in a well structured, elegant Cabernet Franc with great potential for ageing.

ALC 14.5% PH 3.6 ACIDITY 5.01 G/L