



ARGENTINA

MENDOZA

AGRELO



2007 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.

2007 VINTAGE

Vintage 2007 was excellent in Remolinos Vineyard. The daytime temperatures of the growing season were warmer than usual whilst the nights were colder bringing good acid / sugar balance and greater color and phenol content in the grapes. Humidity was slightly higher but the whirlwinds - 'Remolinos' kept the grapes healthy and dry. Cold weather during February hastened the ripening process, we picked some rows up to 15 days earlier than usual. The quality of grapes from the 2007 vintage was extremely high; excellent balance, exceptional aromatics and concentration in the wines.

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 26 th – May 5 th , 2007.
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:- 3-5 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 16 months maturation.

2007 DECERO CABERNET, REMOLINOS VINEYARD

Cherry and red fruit flavors. Soft tannins and elegance. Length and very long finish of this wine is the signature style of Decero Cabernet. 2007 Decero Cabernet is a handcrafted expression of its unique single vineyard of origin.

14.1 % Alc. pH 3.79 Acidity 5.67 g/l