

2008 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



2008 VINTAGE

2008 vintage conditions produced very elegant Cabernet Sauvignon. The days were consistently warm but never peaking with heat, the nights notably cooler than previous years. As a result the phenolic, sugar and flavor ripeness evolved in perfect unison to the delight of our viticulturist. The dry summer allowed no rain to hinder the perfectly healthy grape conditions. As with every year the window for picking Cabernet was narrow, but 2008 provided consistency of ripeness across the clusters which allowed for easy selection of these high quality Cabernet clusters and grapes throughout the selection process.

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 21st – 25 th , 2008.
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 14 months maturation.

2008 DECERO CABERNET, REMOLINOS VINEYARD

2008 is defined by its cherry and spice aromatics and further spice and red fruit flavors. The structure is elegant with highly integrated tannins. Having spent 14 months in French oak barrels, the 2008 Decero Cabernet Sauvignon is decidedly elegant with finesse on the long finish.

14.5 % Alc. pH 3.81 Acidity 5.46 g/l

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