



ARGENTINA

MENDOZA

AGRELO



2011 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.

2011 VINTAGE

The most influential factor of the 2011 vintage was a cold Spring and a frost in early November which resulted in lower than average yields. The cooler weather continued throughout the summer season causing the maturation and harvest to take place beginning of May around one week later than usual.

The coolness of the 2011 vintage left its mark on the elegance and medium bodied style of our Cabernet Sauvignon.

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	3.6 tons per acre.
Canopy	Limited leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked, May 1 st and 2 nd of 2011.
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.

2011 DECERO CABERNET, REMOLINOS VINEYARD

Agrelo is recognized as one of the best sub-appellations for Cabernet Sauvignon in Argentina and the signature of our Remolinos Vineyard shows the potential of the region. Lifted cherry and and cases notes combine in an elegant style with integrated tannins adding complexity following 14 months in French oak barrels.

14.5 % Alc. pH 3.78 Acidity 5.55 g/l

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