

ARGENTINA



2017 DECERO MINI EDICIONES CABERNET FRANC

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.

2017 VINTAGE

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring, the later development of Cabernet Franc meant it was unaffected by the early spring frost. The quality of 2017 Cabernet Franc is marked in the perfect balance of the fruit which had vibrant acidity and lifted freshness of aromas and flavours.

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	Low vigour soils.
Clones	Cabernet Franc 312 & 327. Origin: Bordeaux, France.
Yield	2.8 tons per acre.
Canopy	Intense leaf plucking of east & west facing canopy to provide good airflow. Cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 8 th , 2017.
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	Pre-fermentation cryo-maceration for 48 hours at -5 / -6° Celsius in 600L french oak barrels. 14 days cold soak.
Fermentation	Cool alcoholic fermentation at 15-22 degrees 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.

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Decero Mini Ediciones Cabernet Franc is one of our three 'rare varieties & limited edition' wines. Of this vintage only 4793 bottles were made. The wine shows nuances of bell pepper, graphite and plum notes with fresh aromatics and taut acidity resulting in a well structured Cabernet Franc with great potential for ageing.

14.5% Alc. pH 3.7 Acidity 5.36g/l

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