



FINCA DECERO

SINGLE VINEYARD WINES



2018 DECERO CABERNET SAUVIGNON REMOLINOS VINEYARD



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: Gravel-rich, alluvial soil.
YIELD: 3.6 tons per acre
CANOPY: Leaf plucking of east facing canopy;
cluster thinning to 1-2 clusters per shoot.
HARVEST DATE: Handpicked March 27th – April 9th, 2018.

WINEMAKING

SELECTION: Cluster selection pre-destemmer;
Berry selection post-destemmer.
HANDLING: Gravity fed.
MACERATION: 25-30 days total maceration:
5-7 days cold soak;
10 days fermentation in small wide stainless
steel tanks at 82-86°F.
15-18 days extended maceration.
MATURATION: Gently basket pressed before going into
French oak barrels (30% new) for malo-lactic
fermentation and 14 months maturation.

DECERO CABERNET SAUVIGNON, REMOLINOS VINEYARD 2018

2018 Decero Cabernet Sauvignon has classic notes of cassis and some cherry and red fruit flavours with fresh acidity. The wine has supple integrated tannins, from 14 months in french oak barrels. A medium bodied, elegant style of Cabernet Sauvignon.

ALC 14.5% PH 3.5 ACIDITY 5.44 G/L