



**FINCA DECERO**  
SINGLE VINEYARD WINES



**2 0 1 9   D E C E R O   C A B E R N E T   S A U V I G N O N**  
**R E M O L I N O S   V I N E Y A R D**



**VINTAGE 2019**

The 2019 vintage was a second consecutive stellar vintage in Mendoza. It was characterised by a slightly cooler spring than usual with a welcome light rainfall levels followed by a warm, dry summer with lower than average rainfall leading to optimal health and maturation conditions at the Remolinos Vineyard. The wines of this vintage show excellent concentration of flavour, colour and aromas.

**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 April 5<sup>th</sup> – 17<sup>th</sup>, 2019.

**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 2019**

2019 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 3.57      TOTAL ACIDITY 5.62 g/l