



SINGLE VINEYARD WINES



**2019 DECERO MINI EDICIONES
CABERNET FRANC,
REMOLINOS VINEYARD**



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: Low vigour soils
CLONES: Cabernet Franc 312 & 327. (Origin Bordeaux)
YIELD: 2.8 tons per acre
CANOPY: Cluster thinning to 1-2 clusters per shoot.
HARVEST DATE: Handpicked April 3rd, 2019.

WINEMAKING

SELECTION: 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.
15-18 days extended maceration.
FERMENTATION: Cool alcoholic fermentation at 15-22°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.

**DECERO MINI EDICIONES CABERNET FRANC,
REMOLINOS VINEYARD 2019**

Decero Mini Ediciones Cabernet Franc is one of our three 'rare varieties & limited edition' wines. Of this vintage only 5,040 bottles were made. The wine shows nuances of pepper, graphite and plum notes with fresh aromatics and taut acidity resulting in a well structured, elegant Cabernet Franc with great potential for ageing.

ALC 14.8% pH 3.56 TOTAL ACIDITY 5.44 g/l