



**FINCA DECERO**  
SINGLE VINEYARD WINES



**2020 DECERO CABERNET SAUVIGNON  
REMOLINOS VINEYARD**



**VINTAGE 2020**

2020 vintage was third in a trilogy of stellar vintages in Mendoza. Bud break followed the normal pattern despite an early spring frost which did not cause any damage in Remolinos Vineyard. The summer temperatures were slightly warmer than usual and with average rainfall levels which led to excellent health in the vineyard and even phenolic ripeness. In light of the pandemic quarantine protocol in Argentina, we doubled down our attention on taking every step to protect and manage the quality of the vineyard and harvest of this exceptional vintage.

**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 26<sup>th</sup> – April 6<sup>th</sup>, 2020.

**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 2020**

2020 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 3.60      TOTAL ACIDITY 5.80 g/l