



SINGLE VINEYARD WINES



**2020 DECERO MINI EDICIONES  
CABERNET FRANC,  
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 COVID-19 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: 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 March 27<sup>th</sup>, 2020.

**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 2020**

Decero Mini Ediciones Cabernet Franc is one of our three 'rare varieties & limited edition' wines. Of this vintage only 7,810 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 14.5%      pH 3.48      TOTAL ACIDITY 5.62 g/l

SINGLE VINEYARD WINES HANDCRAFTED FROM SCRATCH