



SINGLE VINEYARD WINES



2021 DECERO CABERNET SAUVIGNON REMOLINOS VINEYARD



VINTAGE 2021

The 2021 vintage was cooler than usual with marginally greater precipitation. The cool weather began in early spring with a frost on October 5th which did not cause any damage as bud break had not yet begun. The outcome was a normal vintage of quality and consistent quality across the vineyard. Stylistically the cooler temperatures led to wines of excellent definition of flavours, fresh acidity and lifted, aromatic profile.

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 7th – 19th, 2021.

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 2021

2021 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 5.55 g/l