

ARGENTINA



2014 DECERO CABERNET SAUVIGNON

Finca Decero, once a bare patch of soil in the Argentine foothills of the Andes, is now our one-of-a-kind vineyard, where each vine is nurtured by hand and our winemaking is without compromise. As Decero means 'from scratch', we are fortunate to be free from constraints of tradition, and we have developed an 'amano' or 'by hand' approach that is human, sustainable and sensitive to natural differences. We try to tread lightly in an environment that we have come to know intimately, almost inch by inch. Only in this way can the unique natural attributes of the Remolinos Vineyard, and of Agrelo, shine through in our single vineyard wines, handcrafted from scratch.

2014 VINTAGE

The 2014 vintage was one of the coolest in our history. After the temperatures in December and January being above average, the temperatures dropped dramatically in February which, combined with summer rain, delayed grape maturation by nearly one week, as autumn progressed the temperatures remained below average and very cool. These climatic conditions resulted in an elegant style of Cabernet Sauvignon with good acidity.

REMOLINOS VINEYARD, AGRELO

Located at 3500 feet, in the renowned Mendoza appellation of Agrelo, our one-of-a-kind Remolinos Vineyard takes its name from 'remolinos' – whirlwinds which keep the grapes dry and in perfect condition before being handpicked each vintage.

Soil	Gravel-rich, alluvial soil.
Yield	3.5 – 4 tons per acre.
Canopy	Limited leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 15 th – April 25 th 2014.
Selection Steps	Cluster selection when picking & a second sorting within the small boxes.



WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	25-30 days total maceration:- 3-7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82° F - 86° F. 15-18 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels (30% new) for MLF and 14 months maturation.

2014 DECERO CABERNET, REMOLINOS VINEYARD

2014 Decero Cabernet Sauvignon has classic notes of cassis, cedar and graphite bound together by structural tannins enhanced by 14 months in french oak barrels. An elegant, well structured classic style of Cabernet Sauvignon.

14.5 % Alc.

pH 3.68

Acidity 5.15 g/l