



SINGLE VINEYARD WINES

Remolinos Vineyard, Agrelo, Mendoza, Argentina

FINCA DECERO

ESTATE

Finca Decero has become recognized not only for having one of the highest quality vineyards in all of Mendoza, but also for catapulting into an elite group of the most highly regarded producers in Argentina. The wines all come from the single Finca Decero vineyard, and the winery's focus is entirely quality focused.

WINE

Agrelo is recognized for red varieties and while it has been acknowledged for its high-quality Malbec it has also become known as the source of some of the finest Cabernet Sauvignon emanating from Argentina. The wine has a beautiful, full-bodied structure that comes across effortlessly due to the hallmark Decero refinement.

VINEYARD

Soils: Sandy clay loams over gravel.

Yields: 3.5-4.0 tons/acre.

Farming: Certified sustainable and vegan. Minimal machinery is used – there are no tractors in the vineyards, and all fruit is hand-picked and gravity fed in the winery. Sprays are minimal and at organic levels, irrigation is drip, and all water at the winery is re-used. The winery encourages natural biodiversity, such as lechuza owls which prey on vine pests.

Grape Varieties: 100% Cabernet Sauvignon.

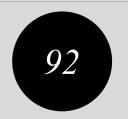
WINEMAKING

Fermentation: 25-30 days total maceration: 3-7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82-86°F; 15-18 days extended maceration.

Aging: Gently basket pressed before going into French oak barrels (30% new) for malolactic fermentation and 14 months maturation.

VINTAGE

Climate: 2013 was cooler than other recent vintages, with cool temperatures throughout the summer and fall plummeting particularly at night time. This allowed for more pronounced acidity and aromatics balancing the seductive tannins.



JAMES SUCKLING

"A full-bodied wine with ultra-fine tannin and a caressing finish. Lots of fruit yet reserved, balanced and stylish. Well-made cabernet sauvignon."