



# Cabernet Sauvignon 2015

## Remolinos Vineyard, Agrelo, Mendoza, Argentina

### 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

The 2015 vintage was characterized by a warm spring and early summer which brought forward harvesting by 10-15 days. There were frequent summer rains and the final crop of the vineyard was small in quantity but of high quality. These early picked grapes provided higher acidity than usual and slightly lower concentration, making the 2015 vintage wine slightly more elegant than its predecessor.

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### WINE & SPIRITS MAGAZINE

"This is a lush, gentle cabernet sauvignon. A year in oak barrels has turned the tannins to suede and added a brown-sugar sweetness to the dark fruit, but the wood doesn't mask the wine's black-currant fragrance or earthy detail. It's ready now, a firm, medium-bodied cabernet for a beef braise."