







2017 CABERNET SAUVIGNON





### 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 e 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

Agrela 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: Gravel-rich, alluvial soil.

Yields: 3.6 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.

Alcohol: 14.5%

#### VINTAGE

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring, the later development of Cabernet Sauvignon meant it was unaffected by the early spring frost. The quality of 2017 Cabernet Sauvignon shows in expressive fruit balanced by bright acidity and lift ed fresh aromas.

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"A soft and juicy cabernet with currant and raspberry aromas and flavors. Medium body. Easy finish. Delicious."

VINTUS www.vintus.com