

FINCA DECERO

Remolinos translates as 'little whirlwinds' - these mountain breezes are critical, as they keep the Decero vineyards dry and free from disease after it rains



Mini Ediciones Cabernet Franc 2017

Remolinos Vineyard, 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 is focused entirely on quality.

WINE

Finca Decero's Mini Ediciones Cabernet Franc is one of the winery's three "rare varieties & limited edition" wines. Of this vintage on 4,793 bottles were made. The wine shows nuances of bell pepper, graphite and plum notes with fresh aromatics and taut acidity resulting in a well-structured Cabernet Franc with great potential for aging.

VINEYARD

Soils: Low vigor soils.

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.

WINEMAKING

Variety: 100% Cabernet Franc

Fermentation: Pre-fermentation cryo-maceration for 48 hours at 21-23 degrees F in 600L French Oak barrels. 14 days cold soak. Cool alcoholic fermentation at 59-72 degrees F to preserve aromatics and freshness of flavors. Further maceration during 10-13 days, then racking, followed by malolactic fermentation in 600L French Oak barrels

Aging: 16 months in 600L French Oak barrels

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 Franc meant it was unaffected by the early spring frost. The quality of 2017 Cabernet Franc is marked in the perfect balance of fruit which had vibrant acidity and lifted freshness of aromas and flavors.

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