



THE OWL & THE DUST DEVIL *from* FINCA DECERO

2018 THE OWL & THE DUST DEVIL MALBEC

This wine is a single varietal Malbec which exhibits richness of fruit in the mid palate whilst maintaining an overall elegance in style which is the hallmark of its origin, the high altitude Remolinos Vineyard.

VINTAGE 2018

Following a spring frost which diminished the overall crop, the summer was warm and dry leading to an extremely healthy grapes with excellent phenolic ripeness. The wines of this vintage show extremely high quality with a richer concentration than previous vintages yet with good balance between body and structure. 2018 will be remembered as a stellar vintage in Argentina's recent history.

REMOLINOS VINEYARD, AGRELO, MENDOZA

The grapes are sourced exclusively Finca Decero's Remolinos Vineyard at 1050m/3500ft in the highest part of the Agrelo sub-appellation of Mendoza. The vines are planted on diversely-textured, sandy, clay, silty loams. Nurtured by hand, the vines are leaf plucked on the east facing canopy and cluster thinned to one to two clusters per shoot. The grapes were handpicked into small boxes from March 21st – April 16th, 2018.

WINEMAKING

The grapes underwent Finca Decero's 4-step selection process to selection berry by berry before being gravity fed into small fermentation tanks. 7 days of cold soak was followed by 10 days of fermentation in small stainless steel tanks at 25-26°C for more aromatic parcels and 28-29°C for parcels with more concentration and structure. Finally, the parcels benefited from 15 days of maceration post fermentation before being transferred to mature in small French oak barrels (30% new oak) for 14 months.

ALCOHOL: 14.5%

pH: 3.5

TOTAL ACIDITY: 5.25G/L

COMPOSITION OF THE BLEND: 100% MALBEC