

# THE OWL & THE DUST DEVIL

## **2017 The Owl & The Dust Devil Cabernet Sauvignon**

This wine is a single varietal Cabernet Sauvignon which exhibits classic Cabernet Sauvignon flavours of cassis, red fruits and cedar notes woven together with supple tannins and the taut structure which is the hallmark of its origin, the high altitude Remolinos Vineyard.

## **2017 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 lifted fresh aromas.

## **Remolinos Vineyard, Finca Decero, Agrelo, Mendoza, Argentina**

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 gravel-rich alluvial soil. 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 April 7<sup>th</sup>-10<sup>th</sup> 2017.

## **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 82-86°F. Finally, the parcels benefited from 18 days of maceration post fermentation before being transferred to mature in small French oak barrels (30% new oak) for 14 months. The wine was then bottled in entirety on August 2<sup>nd</sup> 2018, in one single session to safeguard the consistency from bottle to bottle.

**Alcohol:** 14.6%

**pH:** 3.6

**Total acidity:** 5.88g/l

**Composition of the Blend:** 100% Cabernet Sauvignon

