



## THE OWL & THE DUST DEVIL *from* FINCA DECERO

### **2018 THE OWL & THE DUST DEVIL CABERNET SAUVIGNON**

This is a single varietal wine 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.

### **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 from 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 March 27th-April 9th 2018. The grapes for this wine are selected from richer parcels of Cabernet Sauvignon of the vineyard's fruit.

### **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 in August 2019, in one single session to safeguard the consistency from bottle to bottle.

**ALCOHOL:** 14.5%

**pH:** 3.5

**TOTAL ACIDITY:** 5.44G/L

**COMPOSITION OF THE BLEND:** 100% CABERNET SAUVIGNON

