

2017 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.

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 a frost took us by surprise and naturally resulted in decreased yields in our Remolinos Vineyard but did not affect quality. These lower yields gave us concentrated fruit of high quality the quality of which was undiminished by the drops of rain which finally came in March and April.

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 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 21st 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 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. The wine was then bottled in entirety on July 18th 2018, in one single session to safeguard the consistency from bottle to bottle.

Alcohol: 14.3%

pH: 3.6

Total acidity: 5.4g/l

Composition of the Blend: 100% Malbec

