



THE OWL & THE DUST DEVIL *from* FINCA DECERO

2019 THE OWL & THE DUST DEVIL CABERNET SAUVIGNON

This single varietal wine 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 2019

The 2019 vintage was a second consecutive stellar vintage in Mendoza. It was characterised by a slightly cooler spring than usual with a welcome light rainfall levels followed by a warm, dry summer with lower than average rainfall leading to optimal health and maturation conditions at the Remolinos Vineyard. The wines of this vintage show excellent concentration of flavour, colour and aromas.

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 5th - April 14th 2019. 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 2020, in one single session to safeguard the consistency from bottle to bottle.

ALCOHOL: 14.5%

pH: 3.61

TOTAL ACIDITY: 5.45g/l

VARIETY: 100% CABERNET SAUVIGNON