



THE OWL & THE DUST DEVIL *from* FINCA DECERO

2021 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 2021

The 2021 vintage was cooler than usual with marginally greater precipitation. The cool weather began in early spring with a frost on October 5th which did not cause any damage as bud break had not yet begun. The outcome was a normal vintage of quality and consistent quality across the vineyard. Stylistically the cooler temperatures led to wines of excellent definition of flavours, fresh acidity and lifted, aromatic profile.

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 April 5th – 16th, 2021.

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: 3.54

TOTAL ACIDITY: 5.54g/l

VARIETY: 100% MALBEC