



The Owl & The Dust Devil 2014

Remolinos Vineyard, Agrelo, Mendoza, Argentina

ESTATE

Finca Decero has become recognized not only for having one of the highest quality vineyards in all of Mendoza, but also for catapulting into an elite group of the most highly regarded producers in Argentina. The wines all come from the single Finca Decero vineyard, and the winery's focus is entirely quality focused.

WINE

The Owl & The Dust Devil represents the wild side of Finca Decero, an exceptionally expressive and intense red blend that has as its core some of the specialties of Finca Decero. Its impact on the palate is matched by its groundbreaking Virtual Reality packaging.

VINEYARD

Soils: Low vigor, sandy clay loams.

Farming: Certified sustainable and vegan. Minimal machinery is used – there are no tractors in the vineyards, and all fruit is hand-picked and gravity fed in the winery. Sprays are minimal and at organic levels, irrigation is drip, and all water at the winery is re-used. The winery encourages natural biodiversity, such as lechuza owls which prey on vine pests.

Grape Varieties: 43% Malbec, 26% Cabernet Sauvignon, 23% Petit Verdot, 8% Tannat.

WINEMAKING

Fermentation: 7 days cold soak; 10 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with greater concentration; 15 days extended maceration.

Aging: 18 months in French oak (40% new).

VINTAGE

Climate: The 2014 vintage was one of the coolest in the winery's history. After the temperatures in December and January being above average, the temperatures dropped dramatically in February which, combined with summer rain, delayed grape maturation by nearly one week, as autumn progressed the temperatures remained below average and very cool.

92

WINE & SPIRITS MAGAZINE

"Decero bases all its wines on fruit from Remolinos, a vineyard in the highest part of Agrelo. This bottling is based on Malbec (43 percent), which sets out a lovely layer of violet-scented cherry fruit, while cabernet sauvignon, tannat and petit verdot provide firmness and flavor detail. A complex wine to pour with rosemary-braised lamb."