



Finca Decero The Owl & The Dust Devil

REMOLINOS VINEYARD, AGRELO, MENDOZA

2015



Alcohol:

14.5%

pH:

3.7



ESTATE

Within a few vintages, 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. Finca Decero is now a one-of-a-kind vineyard where each vine is nurtured by hand and the winemaking is without compromise.

WINE

This red wine is a single vineyard blend of Cabernet Sauvignon, Malbec, Petit Verdot and Tannat. The Cabernet gives the wine backbone and structure which is supported by the aromatics and silky profile of the Malbec. Petit Verdot and Tannat provide not only a rich core to the wine but also depth of character and flavor for superb ageing potential.

VINEYARD

The grapes are sourced from the western part of the Remolinos Vineyard at 3500 feet in the Agrelo sub-appellation of Mendoza. The vines are planted on low vigour, sandy clay loams.

VINTAGE

The 2015 vintage was characterized by a warm spring and early summer which brought forward harvesting by 10-15 days. There were frequent summer rains and the final crop of the vineyard was small in quantity but of high quality. These early picked grapes provided higher acidity than usual and slightly lower concentration, making the 2015 vintage wine slightly more elegant than its predecessor. Due to the strong quality of the Cabernet from this vintage, this blend leans slightly in its favor as the marginally predominant variety in the 2015 wine. The final blend consists of 39% Cabernet Sauvignon, 32% Malbec, 19% Petit Verdot, 10% Tannat.

VINIFICATION

The grapes were selected berry by berry before being gravity fed into small fermentation tanks. 7 days cold soak was followed by 10 days fermentation in small stainless steel tanks at 77-79°F for more aromatic parcels and 82-84°F 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 (40% new oak) for 18 months. Only after this stage were the final selection of parcels and the optimal composition of the wine decided.

“This blend of Cabernet Sauvignon, Malbec, Petit Verdot and Tannat is rich yet well balanced. Its jammy berry aromas are creamy but also a touch reedy. On the palate, dark black fruit flavors show their herbal, peppery side. It finishes plush.”

— 92 Points Jeb Dunnuck

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