

Remolinos translates as 'little whirlwinds' - these mountain breezes are critical, as they keep the Decero vineyards dry and free from disease after it rains



The Owl & The Dust Devil 2015

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 is focused entirely on quality.

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, coarse and gravel-rich 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.

WINEMAKING

Variety: 39% Cabernet Sauvignon, 32% Malbec, 19% Petit Verdot, 10% Tannat

Fermentation: 7 days cold soak; 10 days fermentation in small stainless steel tanks at 82-86 degrees Fahrenheit. Finally, the parcels benefitted from 15 days extended maceration.

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

Alcohol: 14.5%

VINTAGE

The 2015 vintage was characterized by a particularly warm spring and early summer, which brought forward harvesting by 10-15 days.





"Finca Decero's evocatively named cuvée [...] is now into its second edition. The Petit Verdot provides lots of structure here, giving backbone to the sweet, succulent dark berry fruit. Fresh acidity cleans the palate and lengthens the finish."

92 Jeb Dunnuck

91 James Suckling

