

FINCA DECERO

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 2016

Remolinos Vineyard, 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: 50% Malbec, 26% Cabernet Sauvignon, 12% Petit Verdot, 8% Tannat 4% Cabernet Franc

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 barrels (40% new)

Alcohol: 14.5%

VINTAGE

The forecast of the 2016 vintage was set to be similar to the cool, rainy 2015 vintage. With this in mind, leaves were plucked on both the east and west facing canopies to ensure good airflow in the face of cool rains. In reality, the intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved. The vintage expresses itself in high acidity, lower than normal alcohol and fresh flavors.

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