



VIÑA COBOS

COBOS

Malbec



Varietal Composition	100% Malbec
Vintage	2013
Harvest	Hand-harvested, April 24th.
Appellation	Perdriel, Luján de Cuyo, Mendoza.
Vineyard	Marchiori Vineyard, 3.264 f.a.s.l. Cane pruned vineyard. Traditional furrow irrigation. This wine comes from block C2, with vines of more than 80 years.
Soil	Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Growing Season	Winter began dry, without major weather events. Spring presented very good thermal amplitude. Between November and December some hail occurred with no damage reported. By the time of blooming, climate conditions were very good; flowers could successfully complete their cycle. All varieties showed great balance and intensity; elegance, purity and clarity in the fruit, with ripe tannins.
Yield	2.0 tons per acre.
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	6 days cold soak; 35 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 100% new Taransaud French oak.
Bottling	November 2014, unfiltered and unfiltered.
Tasting notes	The 2013 vintage of Cobos Malbec seduces us with its extraordinary aromatic richness. It is an intense, elegant wine, with a predominance of freshness. It presents an excellent, intense red color with violet hues and aromas of red fruits, cassis, plums, spices, blonde tobacco, coconut, white pepper, chocolate and subtle notes of cardamom. The complexity found in the nose is exquisitely repeated in the mouth. Long and sweet with soft tannins; a fleshy, complex wine with a lingering finish.