



VIÑA COBOS

# COBOS

## *Volturno*



Varietal Composition	95% Cabernet Sauvignon, 5% Malbec.
Vintage	2013
Harvest	Cabernet sauvignon: hand-harvested, April 25h. Malbec: hand-harvested, April 24th.
Appellation	Perdriel, Luján de Cuyo, Mendoza.
Vineyard	Marchiori Vineyard. Cane pruned vineyard. Traditional furrow irrigation. This wine comes from cabernet sauvignon vines of 18 years, at 3.270 f.a.s.l., and malbec vines of more than 80 years, at 3.264 f.a.s.l.
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	Cabernet sauvignon: 2.0 tons per acre. Malbec: 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	Cabernet sauvignon is the main component of this exquisite blend, offering a predominance of fruit and noticeable minerality. It shows an intense ruby red color and aromas of red fruits, licorice, lead, gunpowder, pepper and chocolate; a subtle hint of spearmint complements the profile with freshness and elegance. In the mouth we find red fruits, licorice and marmalade; an intense, broad wine with a particular mineral texture, its long finish invites us to keep discovering it.