



VIÑA COBOS

# COBOS

*Malbec*



Varietal Composition	100% Malbec
Vintage	2013
Harvest	Hand-harvested, April 24th
Appellation	Perdriel, Luján de Cuyo
Vineyard	Marchiori Vineyard, elevation: 3,264 feet (995 meters). cane pruned. Traditional furrow irrigation. This wine comes from block C2, with vines older than 80 years.
Soil	Upper strata of gray 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 any major climatic events. November and December saw some hail, but no damage was reported. Spring presented very good temperature variation and, at the time of flowering, weather conditions were perfect, allowing the flowers to fully develop. All of the resulting wines show great balance, intensity, and elegance, with a purity of fruit elevated by ripe tannins.
Yield	2 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, unfinned and unfiltered
Tasting notes	Intense and elegant with a predominance of freshness; aromas and flavors of cassis, juicy red plums, and bramble, with hints of cardamom and tobacco are balanced by the broad structure and lush tannins.