

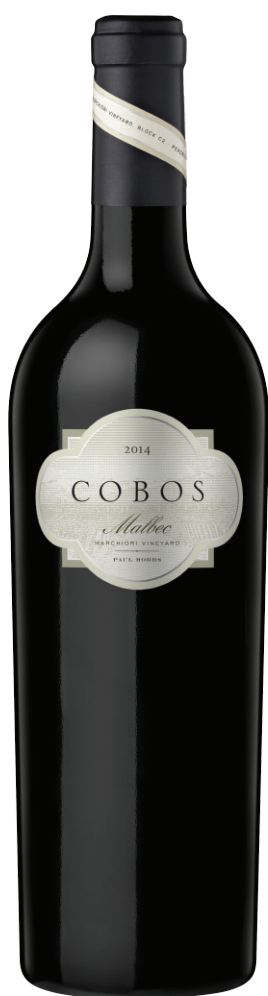


VIÑA COBOS

COBOS

Malbec

MARCHIORI VINEYARD



Varietal Composition	100% Malbec
Vintage	2014
Harvest	Hand-harvested, April 16th.
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, from vines of more than 80 year old.
Soil	Deep soils, upper strata of clay-loam to sandy-loam, and substrata of river-washed cobbles and round stones.
Growing Season	The grape cycle started beforehand with early bud breaks as a result of the dry and warm spring. The growing season continued to evolve well. Special care and management in the vineyard helped to overcome the impact of unusual rainfalls reported during mid-December up to late March. Despite the predictable delays in sugar accumulation, the grapes achieved full physiological maturity, and harvest took place slightly later than normal.
Yield	1.65 tons per acre.
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	5 days cold soak; 27 days total maceration.
Secondary Fermentation	Native malolatic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 100% Taransaud Franch oak.
Bottling	November 2015, unfinned and unfiltered.
Tasting notes	Cobos Malbec is an elegant, and refined, full-bodied wine with an inviting aromatic expression. It has a well-defined, red ruby color with dark violet hues. The nose is marked by wild herbs and floral notes, followed by ripe black fruit and subtle hints of dark chocolate and licorice. The mouthfeel of this voluptuous and structured wine allows you to indulge the intensity of a well-achieved malbec. It concludes with a pleasant and persistent finish.