



VIÑA COBOS

COBOS

Malbec

2019

VINEYARD

- Chañares Vineyard, Los Árboles, Tunuyán
- Cobos Estate, Perdriel, Luján de Cuyo

GROWING SEASON

The 2019 harvest was marked by two decisive factors: the great thermal amplitude and the low rainfall. The first, allowed to reach an optimum concentration of the grape, fineness in the grain of the tannins, good acidity and moderate potential alcohols. On the other hand, the second guaranteed ideal health conditions throughout the harvest period. This combination made it possible to obtain bunches of excellent quality.

HARVEST

- Hand-harvest with shears
- Harvest date: March 21 to April 9

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged 18 months in French oak barrels, 60% new
- Bottled unfiltered, November 2020
- Varietal composition: 100% Malbec

TASTING NOTES

Brilliant inky, vibrant violet hue. Aromas of ripe gooseberry, fig, and rosemary herb. The palate bursts with freshly picked red currant and blueberry notes leading to a profound complexity that persists through a long fine grain finish. This is a multi-layered wine, well rounded, full-bodied of exceptional balance, power, and finesse.

