



VIÑA COBOS

COBOS

Malbec - 2018

HARVEST

Hand-harvest
March 15th to May 4th, 2018

VARIETAL COMPOSITION

100% Malbec

VINEYARD

A vine and cluster selection of the highest quality malbec fruit from within our top estates.

GROWING SEASON

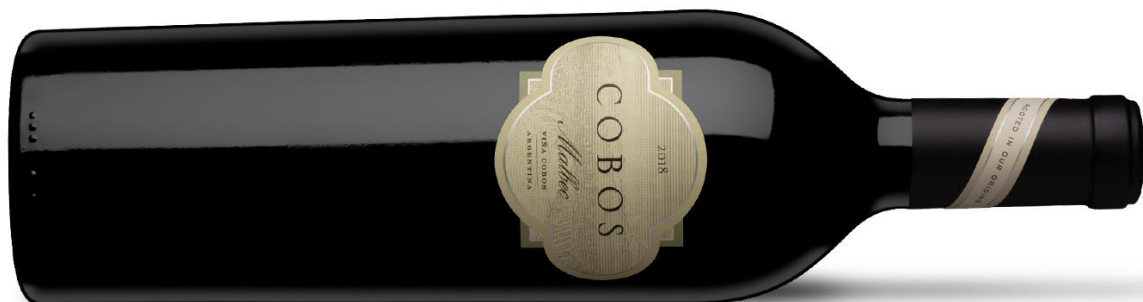
The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration. The harvest began on February 16th with Chardonnay de Los Árboles, Tunuyán and ended on April 20th with Cabernet Sauvignon de El Peral, Tupungato.

AGING & BOTTLING

Aged for 18 months in new French oak Taransaud barrels (63%) in combination with second use oak (47%). Bottled in November 2019. Bottled in October 2019. Unfined and unfiltered.

TASTING NOTES

Deep violet red color with black tones. In nose, it is complex, combining black fruit, spices and graphite. With highlights of blue fruits and Andean herbs such as *jarilla* and wild thyme. In the mouth it presents an elegant entrance, with tannins, velvety and long finish.



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