



VIÑA COBOS

COBOS

Malbec

2017

HARVEST

Hand-harvest
April 7th to April 11th, 2017

VARIETAL COMPOSITION

100% Malbec

VINEYARD

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

GROWING SEASON

This season was influenced by La Niña and consequently it was significant drier, in contrast to the 2016 growing season. In spring the average temperatures were lower than historical, registering four events of late frosts that affected yields. February started fresh and rainy, delaying the harvest, starting finally on February 16 and ending on April 20. Good weather conditions during harvest season allowed us harvesting grapes of excellent quality and health conditions.

AGING & BOTTLING

Aged for 18 months in new French oak barrels Taransaud (75%). Bottled in December 2018. 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.

