



VIÑA COBOS

VINCULUM

MALBEC 2018

HARVEST
Hand-harvest
March 8 to April 16, 2018

VARIETAL COMPOSITION
100% Malbec

APPELLATION
Valle de Uco
& Luján de Cuyo

VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Altitude between 2,306- and 3,927-feet elevation. Semi-desert climate.

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 16 with Chardonnay from Los Árboles, Tunuyán and ended on April 20 with Cabernet Sauvignon from El Peral, Tupungato.

AGING & BOTTLING

Aged for 18 months in new French oak (37%) in combination with second use oak (63%). Bottled in November 2019. Unfined and unfiltered.

TASTING NOTES

Inky violet color. On the nose, it is expressive, flowery and fresh, with cherries and vanilla hints. This wine has subtle tannins. It's elegant, refined, delicate and energetic.



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