



# COBOS

Malbec  
2019

## HARVEST

Hand-harvest at night with shears  
March 21st to April 9th, 2019

## VARIETAL COMPOSITION

100% Malbec

## APPELLATION

Valle de Uco  
& Luján de Cuyo

## GRAPE SELECTION

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

## SOIL

Stony ground with presence of limestone and granite. Very poor in organic matter. Good drainage.

## 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. The harvest began at the end of February with Chardonnay from Gualtallary, Tupungato and finished at the end of April, with Cabernet Sauvignon from Perdriel, Luján de Cuyo and El Peral, Tupungato.

## FERMENTATION AND BOTTLING

Aged for 18 months in new french oak barrel (61%), in combination with second use oak (39%) . Bottled in October 2020. Unfined and unfiltered.

## TASTING NOTES

Deep inky violet color, saturated, bright, focused. Aroma of gooseberries, figs, rosemary, violets hints. On the palate the wine is complex, great structure and texture; layers in the palate, round, tense, minerality.

