



VIÑA COBOS

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CHAÑARES ESTATE

MALBEC 2019

## HARVEST

Hand-harvest with shears  
March 19th to April 10th, 2019

## VARIETAL COMPOSITION

100% Malbec

## APPELLATION

Valle de Uco

## VINEYARD

Chañares Estate. 3,888 feet (1,184 meters). Spur pruned bilateral cordon. Drip irrigation. Northern exposure with a west-east slope of 2.7° favors air circulation and sanitary conditions in the vineyard.

## 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 18 months in French oak barrels 50% first use, in combination with 50% second use. Bottled in November 2020. Unfined and unfiltered.

## TASTING NOTES

Bright color, violet tones, pure. Aroma of pink pepper, red fruit, focused, cigar box. On the palate the wine is attractive, fine grain tannins, vibrant, backbone, great length.



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