

COBOS

Corte uNico



Varietal Composition	82% cabernet sauvignon, 18% malbec
Vintage	2008
Harvest	Malbec: April 18; hand harvested Cabernet sauvignon: April 21; hand harvested
Appellation	Perdriel, Lujan de Cuyo, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	Malbec: over 80 years Cabernet sauvignon: 15 years
Soil	Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Site	Northeast sun exposure; semi-desert climate at the foot of the Andes Mountains (2,900 feet)
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, March was warmer and allowed for slow, consistent ripening of the red varieties.
Yield	Cabernet Sauvignon: 2.1 tons/acre Malbec: 1.7 tons/acre
Primary Fermentation	Fermented in 8-ton closed-top stainless steel tanks
Maceration	4-to 5-day cold soak; 31 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 8 months to completion
Barrel Aging	18 months in 100% new Taransaud French oak
Bottling	December 21, 2009; unfinned, unfiltered
Tasting notes	Black-garnet with dark plum highlights accompany a deep rich, and concentrated nose featuring black cabernet fruit and ripened blackberries. A torrent of densely layered currant, graphite and dried herbs weave through the palate. Substantial structure is supported by fine-grained tannins leading to a silky, seamless and persistent finish. A spectacular example of the Marchiori Vineyard's characteristic fruit expression.