

COBOS

Malbec

MARCHIORI VINEYARD

Varietal	100% Malbec
Vintage	2003
Harvest date	April 14
Appellation	Perdriel, Mendoza, Argentina

VINEYARD

Name	Marchiori Vineyard Owner: Nico Marchiori
Location	19 miles south of the city of Mendoza, at the corner of Route 7 and Calle Cobos
Altitude	2,900 feet above sea level
Vine age	50 to 80+ years
Soil	Upper strata of grey and white clay and sandy loam; gives way to substrata of gravel and stone. Low in organic material; alluvial; very well-drained
Site	Southeast sun exposure; semi-desert climate; at the foot of the Andes Mountains
Harvest	Hand-harvested grapes; cold; 25.8° Brix
Yield	2.2 tons/acre
Growing season	The growing season began with hot, dry 'Zonda' (wind coming from the Andes, lowering the humidity to 0-5% in some cases, with warm temperatures) which affected the crop set, lowering the yields. Consistent temperatures throughout a long summer allowed for slow and full ripening of the fruit, resulting in rich and opulent wines

WINEMAKING

Primary fermentation	Fermented in 8-ton closed-top stainless steel fermentors
Maceration	4 to 5-day cold soak, 30-day total maceration
Secondary fermentation	Native malolactic fermentation in barrel
Aging	18 months in French oak barrels; 70% new
Bottling	December 2004; unfiltered and unfiltered

TASTING NOTES

Appearance	Extremely dark red/violet with blue notes
Nose	Violets, juicy black plums, cassis and blueberry with spicy notes
Palate	Opulent and muscular structure with velvety texture and silky tannins. Long and memorable finish
Cases imported	420

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