

2006  
COBOS  
*Malbec*

Varietal Composition	100% malbec
Harvest	April 23; hand harvested
Appellation	Perdriel, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	Over 80 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	Despite snow and higher than normal precipitation in late spring, the 2006 growing season was warm and dry overall. Summer temperatures were moderate and even. The result was fruit of even higher quality and greater concentration than that of the outstanding 2005 vintage.
Yield	2.0 tons/acre
Primary Fermentation	Fermented in 8-ton closed-top stainless steel tanks
Maceration	4-to 5-day cold soak; 30 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	18 months in 88% new Taransaud French oak
Bottling	January 16, 2008; unfinned and unfiltered
Tasting notes	<p>Cobos was conceived as the ultimate, unbridled expression of pure malbec character and Mendoza terroir.</p> <p>Not for the faint of heart, the 2006 is saturated black violet in color, it is brimming with vibrant aromas of plum, black walnut, and white pepper. On the palate, a thick velvety weave of anise, raspberry and dark chocolate coats the mouth. Massive structure and firm, chewy tannins frame this densely-textured portrait of old-vine malbec from Marchiori Vineyard.</p>



VIÑA COBOS