

2006  
COBOS  
*Nico*

Varietal Composition	63% cabernet sauvignon, 37% malbec
Harvest	April 23 and May 5; hand harvested
Appellation	Perdriel, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	Cabernet sauvignon: 10 years Malbec: 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	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; 30 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	18 months in 100% new Taransaud French oak
Bottling	January 16, 2008; unfinned, unfiltered
Tasting notes	<p>Created in honor of Don Nico Marchiori, patriarch of Marchiori Vineyard, this is a wine of unsurpassed power, complexity and elegance.</p> <p>Aromas of ripe blackberries, currant, dark cherries and toasted brioche burst from the glass to set the stage for a profound, muscular wine that will age indefinitely. A dense, brooding palate unfolds in viscous layers of ripe black fruits, graphite and dried herbs, enhanced with notes of smoke, lavender and cigar box. Very fine-grained tannins frame this seamless wine and lead to a silky, persistent finish.</p>



VIÑA COBOS