



VIÑA COBOS

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VINCULUM

MALBEC 2018

VINEYARD

- Appellation: 55% Valle de Uco - 45% Luján de Cuyo
- La Consulta, Las Compuertas

GROWING SEASON

The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration.

HARVEST

- Hand-harvest with shears
- Harvest date: March 15 to April 15

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged for 18 months in French oak barrels, 37% new
- Bottled unfiltered and unfiltered, November 2019
- Varietal composition: 100% Malbec

TASTING NOTES

Red violet color, expressive fresh and floral. Cherry aromas and hints of vanilla. Medium to full bodied, subtle tannins, elegant, delicate and energetic.

