

VIÑA COBOS

VINCULUM

MALBEC 2021

Growing season

During 2021 season, cool conditions prevailed through the end of harvest creating the environment desired for slow, even berry maturation. Snowfall during the winter was much higher than the previous year. Although we are still in a context of water crisis, the availability of water was enough to supply the vineyards properly. The cool summer and the intermittent episodes of rain made the plants vegetate in good conditions and maturity occurred slowly. Areas with rocky soils and good drainage achieved very good concentration and complexity.

Vineyards

- Appellation: Valle de Uco
- Parcel selection from growers vineyards in: La Consulta, Los Arbolitos, Villa Bastías, Gualtallary.
- Altitude: 1100 - 1200 m (3,600 - 3,940 ft).
- Soil: Alluvial. Stony and calcareous soils at higher altitudes with excellent drainage. Very low in organic matter.

Winemaking

- Hand-harvest with shears, 3/12 to 4/5
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks
- 100% malolactic fermentation
- Aged in French oak, 30% new, 18 months
- Bottled unfiltered, November 2022

Tasting notes

Inky violet color. The expressive bouquet unfolds with pure aromas of tart cherries, intricate spices, and dark chocolate. On the palate, it exudes elegance, radiating with vibrant energy. The wine boasts a textured and balanced profile, framed by tight tannins.

