

2007

COBOS

Malbec

Varietal Composition	100% malbec
Harvest	March 21; 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	A mild winter with minimal frost was followed by warm, consistent temperatures in spring that set a healthy, uniform crop. A long, moderate growing season followed, allowing fruit to ripen slowly and fully. Rains in mid-March necessitated the delay of harvest to give the vines time to shed the excess moisture and re-concentrate flavors in the berries.
Yield	2.2 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; 8 months to completion
Barrel Aging	18 months in 100% new Taransaud French oak
Bottling	December 11, 2008; unfinned and unfiltered
Tasting Notes	Saturated violet/onyx color and heady aromas of blackberry and anise introduce a muscular malbec of regal structure and weight. The silky, mouthcoating palate reveals hints of black plum, bittersweet cocoa and espresso emerging from the elegant weave of tannins that envelop the fruit like a velvet glove. Hints of white pepper and minerals add complexity as fine grain tannins persist over a memorable finish. Alcohol 15.4%



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