



VIÑA COBOS

COBOS

Malbec



Varietal Composition	100% Malbec.
Vintage	2008.
Harvest	April 18; hand-harvested.
Appellation	Perdriel, Luján de Cuyo, Mendoza.
Vineyard	Marchiori Vineyard.
Vineyard Age	Over 80 years.
Site	North-south row orientation shifter slightly towards the East to improve sun exposure; semi-desert climate at the foot of the Andes Mountains at 3,270 feet elevation.
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.
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, March was warmer and allowed for slow, consistent ripening of the red varieties.
Yield	1.96 tons per acre.
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	4-to 5-day cold soak; 31 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 8 months to completion.
Barrel Aging	18 months 100% new Taransaud French oak.
Bottling	December 2009; unfined and unfiltered.
Tasting notes	Profound, saturated inky bluish black colors paint the glass, leading to a riveting debut of plum, blueberry and black walnut aromas. Regal structure and intensity define the voluptuous, meaty texture and polished tannins. Flavors of dulce de leche, black fruits, clove and coffee bean build to an impressive crescendo. Mouth-coating yet fine-grained tannins grace the endless finish of this densely-textured portrait of 80 year old-vine malbec from Marchiori Vineyard.

Robert Parker

97 punten : The 2008 Cobos Malbec Marchiori Vineyard spent 18 months in 100% new Taransaud barrels. It is opaque purple/black with a soaring perfume of toasty oak, mineral, lavender, exotic spices, incense, licorice, dark chocolate, and black cherry. Layered, densely packed, and structured, this voluminous effort will benefit from 4-5 years of additional cellaring and offer a drinking window extending from 2015 to 2028.