



VIÑA COBOS

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## VINCULUM

MALBEC 2018

### HARVEST

Hand-harvest  
March 15<sup>th</sup> to March 22<sup>th</sup>, 2018

### VARIETAL COMPOSITION

100% Malbec

### APPELLATION

Valle de Uco  
& Luján de Cuyo

### VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Altitude between 2,306- and 3,927-feet elevation. Semi-desert climate.

### 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. The harvest began on February 16<sup>th</sup> with Chardonnay de Los Árboles, Tunuyán and ended on April 20<sup>th</sup> with Cabernet Sauvignon de El Peral, Tupungato.

### AGING & BOTTLING

Aged for 18 months in new French oak (37%) in combination with second use oak (63%). Bottled in November 2019. Unfined and unfiltered.

### TASTING NOTES

Inky violet color. On the nose, it is expressive, flowery and fresh, with cherries and vanilla hints. This wine has subtle tannins. It's elegant, refined, delicate and energetic.



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