

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CORMBB	Mad Bird	Argentina	Las Bayas, Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
40% Malbec, 35% Bonarda, 25% Ancellotta	14.5%	American oak	Cork



## *Background*

The Corbeau winery has been owned by the Rodríguez family for three generations and today, brothers Francisco and Eduardo lead its development with their modern winemaking techniques and branding to the International market.

Located in the high producing Maipú region of Mendoza; intense sunlight during the day and cold nights, cooled by the winds from the nearby Andes slows ripening overnight, extending the growing season. Stony, sandy soil stresses the vines and helps produce highly concentrated fruit.

## *Winemaking*

Fruit is manually harvested between mid March - mid April followed by thermomaceration at temperatures of 60-65 °c. Juice is fermented in concrete tanks under controlled temperatures. Ageing in concrete tanks for 2 months before spending 3 months in American oak and a further 6 months in the bottle before being released.

## *Tasting & Pairing*

Deep, inky appearance with spiced plum and dark blackberry on the nose. An attractive hint of vanilla spice in the background and lots of red cherry and plum on the palate with a gentle oakiness warming through.

Pair with slow cooked hearty stews or at a barbecue.

## *Sustainability & Extra Information*

Vegetarian and vegan friendly