

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CORMBM	Mad Bird	Argentina	Las Bayas, Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Malbec	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 harvested by hand in late March. Thermomaceration occurs at around 65° c with carefully selected yeasts in concrete tanks. 3 months of ageing in tank before 3 months in American oak and a final 6 months in bottle before release.

Tasting & Pairing

Deep red with flecks of purple and expressive aromas of ripe blackcurrant, violet and vanilla on the nose. A complex palate of vanilla and cedar with rounded tannins and fruit. Good mouthfeel and finish.

Excellent with steak or with deep, complex mushroom based dishes.

Sustainability & Extra Information

Vegetarian and Vegan friendly.