

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CORMBR	Mad Bird	Argentina	Maipú, Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Malbec	14.5%	1st use French and 2nd used American	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 at the end of February. Destemming occurs before entering a thermomacerator before pressing. Fermentation occurs in controlled temperatures of 24-26°C. Wine is aged in first use French and second use American oak barrels to add body and to allow the natural characteristics of the fruit develop over a period of 10 months. After a further 12 months in the bottle, the vintage is released.

Tasting & Pairing

Intense aromas of violet, blackberry and black cherry on the nose with spiced notes of vanilla and pepper in the background. Integrated oak brings complexity and balance to the rich fruit notes and with it, silky tannins. Bold and elegant with an excellent finish.

A rich, hearty wine that would pair brilliantly with a duck ragu or grilled red meat.

Sustainability & Extra Information

Vegetarian and Vegan friendly.