

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CORMBA	Mad Bird	Argentina	Maipú, Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
50% Malbec, 50% Ancellotta	14%	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 Eastern Mendoza; the land experiences 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

Discovery of the Ancellotta happened by chance by when they found a small parcel growing in the middle of a Malbec vineyard they had just acquired. Initially, not knowing what it was, they vinified it separately and liked the results, then after investigating, discovered what it was and now have 100 hectares planted.

Grapes are manually harvested in late March before thermomaceration, then fermentation at 25-26 °c in concrete tanks occurs. Ageing for 3 months in concrete tanks, 3 months in American oak and a further 5 months in the bottle before the vintage is released.

Tasting & Pairing

Deep and dark with hints of violet in the glass. Juicy fruit; cranberry, raspberries and vanilla spice on the nose. Velvety tannins and a long finish.

A classic choice with grilled steak and barbecued red meat. A great option to accompany burgers too.

Sustainability & Extra Information

Vegan and vegetarian friendly