

# Mad Bird

## Dark Malbec

### ABV

14.50%

### Capsule

Cork

### Code

CORMBM

### Region and Country

Maipú, Mendoza

### Grapes

Malbec

## Producer

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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.

## Climate, viticulture, winemaking

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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. 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.

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 Notes

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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.

## Good to know

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Vegetarian and vegan friendly.