

Mad Bird

Reposado Malbec

ABV
14.50%

Capsule
Cork

Code
CORMBR

Region and Country
Maipú, Mendoza

Grapes
Malbec

Producer

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

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 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 Notes

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.

Good to know

Vegetarian and vegan friendly.