

# Mad Bird

## Malbec Ancellotta

### ABV

14%

### Capsule

Cork

### Code

CORMBA

### Region and Country

Maipú, Mendoza

### Grapes

50% Malbec, 50% Ancellotta

## 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.

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 Notes

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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.

## Good to know

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Vegetarian and vegan friendly.