

# Mad Bird

## Dark Blend

### ABV

14.50%

### Capsule

Cork

### Code

CORMBB

### Region and Country

Maipú, Mendoza

### Grapes

40% Malbec, 35% Bonarda, 25%  
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.

Fruit is manually harvested between mid March - mid April followed by thermomaceration at temperatures of 60-65°C. Juice is fermented in concrete tanks under controlled temperatures. Ageing in concrete tanks for 2 months before spending 3 months in American oak and a further 6 months in the bottle before being released.



## Tasting Notes

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Deep, inky appearance with spiced plum and dark blackberry on the nose. An attractive hint of vanilla spice in the background and lots of red cherry and plum on the palate with a gentle oakiness warming through.

## Good to know

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Vegetarian and vegan friendly.