

Little MAD BIRD

BY CORBEAU WINES

MALBEC

Surrender to the seduction of the Black Raven, and allow yourself to discover the dark side of wines.

Composition

100% Malbec

Vineyards

Las Bayas

Harvest

Late March, manual.

Elaboration

Maceration: Thermomaceration at 65°C/149°F.

Fermentation: 24/27°C (75.2-80.6°F) with selected yeasts, in concrete tanks. Malolactic fermentation: 100% natural.

Tasting notes

Deep, dark purple-red color. Expressive aromas with notes of ripe fruits, violets, laced, with subtle vanilla. On the palate, an enticing, sweet entry leads to a complex wine, with soft rounds tannins that are characteristic of the "Las Bayas" vineyard. Finishes long, juicy and lingering.

