

LITTLE MAD BIRD

LITTLE MAD BIRD MENDOZA MALBEC

MENDOZA • ARGENTINA • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

Corbeau Wines is the project of Rodríguez Family on their third generation of producers, represented by Francisco J. Rodríguez –Brand Manager- and Eduardo L. Rodríguez –Winemaker-. Is a whole new concept on the creation of products designed to satisfy a young, bold and discoverer audience.

Wine Making

Maceration: Thermomaceration at 55°C. Fermentation: At 25/27°C (77-80.6°F), with selected yeasts, in concrete tanks. Malolactic fermentation: 100% natural. Aging: 3 months in concrete tanks, 3 months in American oak barrels, 6 months in bottle.

Food Suggestions

Pairs well with beef, lamb, and poultry dishes.

TASTING NOTES

Dark violet red color, very intense, attractive and thick. Very fruity, with scents of red berries, raspberries and spices. Elegant flavored, pleasant and gentle. Soft velvety tannins, well balanced. Agreeable and prolonged finish.

100% Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: Red

REVIEWS

Wine Enthusiast | 87

WWW.CORBEAUWINES.COM/LITTLEMADBIRD

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

