



Viña Cobos, Bramare Single Vineyard Chardonnay, Los Arbolitos Vineyard, Los Chacayes, Argentina, 2018

Producer Profile

In 1989, Paul Hobbs visited Mendoza for the first time. Driving over the Andes from Chile with his longstanding friend Jorge Catena, brother of the famous Nicolas Catena, he fell in love with the place, the people, but also with the potential to make great wine.

He began experimenting with wild fermented Chardonnay and then with the variety that would become Argentina's calling card - Malbec. His first 10 barrel vintage of Malbec persuaded the American press of the potential of this grape. Paul established his own winery, Viña Cobos, in 1999 and 20 years later, Paul continues to make wines that are authentic expressions of the terroir from which they come. In an exploration of the different terroirs across Mendoza Paul looks for the most distinguished regions in Luján de Cuyo and Valle de Uco to produce wines that uniquely express their origins. The winery's elegant and balanced wines are a result of meticulous vineyard farming and utmost respect for terroir.

Viticulture

From the Los Arbolitos Vineyard which is situated at 3308 feet above sea level in the appellation of Los Chacayes. The silty sand soils are full of boulders and rich in calcium carbonate. A vertical shoot position vineyard which has a drip irrigation system. This vineyard is part of an ambitious project located in one of the most highly regarded wine regions.

Winemaking

Viña Cobos' winemaking philosophy is to approach it as naturally as possible, assuring that at each step the vines and wine are treated with utmost care. They encourage and pursue fermentation with indigenous yeast and prefer to bottle the wines unfiltered and unfined in order to retain their full body and persistent finish. Aged sur lie for 12 months in new French oak (50%).

Tasting Note

Yellow tones, with green flecks and gold highlights. In the nose, the wine displays herbs, such as thyme and white flowers, and subtle notes of peaches and tropical fruit. On the palate, the wine expresses a remarkable freshness and texture, with a long finish.

Food Matching

Fish, chicken and pasta but also gouda and goat's cheese.

Awards

Decanter 96 Points



Product code: 2409

Technical Details

Varieties:

Chardonnay 100%



ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: French Oak

% wine oaked: 100

% new oak: 50

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