



# Viña Cobos, Vinculum Chardonnay, Mendoza, Argentina, 2019

## 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

100% Chardonnay from vineyards in the Tupungato and Tunayán in the Valle de Uco, Mendoza, located at between 330 and 3845 feet asl in a semi-desert climate. The soils are heterogeneous, with sand and rocky patches. Vines are planted on a steep slope, providing drainage for the soils, and the cool nights contribute to even fruit ripening.

## Winemaking

After a traditional white wine fermentation in temperature controlled stainless steel, the wine is aged for 12 months in new French oak (18%) in combination with steel tank (82%). A proportion of the wine, around 15% underwent malolactic fermentation. Bottle unfined.

## Tasting Note

An intense yellow with green tones, on the nose this wine shows notes of white flowers, green apple, pear and white chocolate hints. The palate is intense, with plenty of minerality and a nice structure leading towards the long finish.

## Food Matching

Roasted or marinated grilled chicken and vegetables, or pasta with a creamy sauce.



Product code: 4455

### Technical Details

#### Varieties:

Chardonnay 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 12 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** 18

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