



Viña Cobos Bramare Cabernet Franc, Chañares Estate, Valle de Uco, 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

The Chañares Estate refers to selected vineyards made up of parcels that reflect the terroir in its purest version, producing consistently superlative wines. The vineyard was acquired by Paul Hobbs in 2013 and maintains its original design and nature. Chañares has the unique feature of preserving various native chañar forests among its vineyards, a typical tree of this region. These forests serve as a refuge for native wildlife and a seed bank for native flora. The soil is of alluvial origin, with low organic content, rocky, good drainage, and aeration. The top layer is loamy-sandy in texture (80% sand, 15% silt, 5% clay), with organic matter from wild vegetation. The second layer, appearing between 5 and 40 cm deep, is sandy in texture, with the presence of gravel and rounded stones with calcareous sediments. The roots have significant depth and extensive lateral growth, exploring much of the soil volume. Native, low-growth, and low-water-demanding pastures have been selected, which contribute organic matter to the soil and reduce sunlight exposure on the grape clusters through ground reflection.

Winemaking

A manual selection of the grapes. Fermented in stainless steel tank with 100% spontaneous malolactic fermentation. Aged for 18 months in French oak barrels, 50% in first use. Unfined.

Tasting Note

Bright in red colour with dark tones. Aromas of Andean herbs, pink pepper and gooseberries, with hints of mint and cinnamon. On the palate the wine is angular and focused, with fine tannins, good concentration and balance, long finish.

Product code: 4498

Technical Details

Varieties:

Cabernet Franc 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: French Oak

% wine oaked: 100

% new oak: 50

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