

Product code: 7826

## VIÑA COBOS, FELINO CABERNET SAUVIGNON, LUJÁN DE CUYO & VALLE DE UCO, 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

From vineyards in the Valle de Uco and Luján de Cuyo at an altitude between 2,306 and 3,927 feet elevation, a semi-desert climate.

### Winemaking

Fermented with selected and native yeasts in 8- and 17- ton closed-top stainless steel tanks. Aged in american oak barrels (10% new) for 9 months.

### Tasting Note

Deep ruby red. On the nose, aromas of forest fruits are complemented by spicy notes. The flavours on the palate are round and concentrated, supported by firm tannins that indicate maturity and balance.

### Food Matching

Lighter meat dishes and soft cheeses.

### Technical Details

#### Varieties:

Cabernet Sauvignon  
100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

Time: 9 months

Type: French and  
American

% wine oaked: 100

% new oak: 10