



Viña Cobos, Felino Cabernet Sauvignon, Luján de Cuyo & Valle de Uco, Mendoza, Argentina, 2022

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 French oak barrels for 9 months.

Tasting Note

Red ruby colour, dark tones, red pepper, fresh red fruits and intense, white pepper hints. Fantastically chewy tannins, textured and balanced and a really nice finish.

Food Matching

Semi hard cheeses, pasta with tomato sauce (meatballs), lasagne, skirt steak.



Product code: 7826

Technical Details

Varieties:

Cabernet Sauvignon 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 9 months

Type: French and American

% wine oaked: 100

% new oak: 8

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