



Viña Cobos, Felino Chardonnay, Luján de Cuyo & Valle de Uco, Mendoza, Argentina, 2023



Product code: 7828

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

Vineyards in Valle de Uco (Gualtallary, Los Chacayes, Villa Bastías). Planted at high altitude of around 3,300 feet (1,000 meters). Semi-desert climate.

WINEMAKING

This Chardonnay was whole cluster pressed and fermented using natural yeasts. Malolactic fermentation takes place in barrel again using native yeasts. Only part of the wine is barrel aged while the remainder of the wine was aged in steel tanks.

TASTING NOTE

Yellow pale straw colour with green tones. On the nose, it presents pear, green apple and citrus. It is clean, with good mid palate, crispy acidity, nice structure and long finish.

FOOD MATCHING

Certainly big enough for strong flavours and would be perfect with seared or roast shellfish like lobster and scallops or simply roast chicken.

AWARDS

Vinous 91 Points

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

ABV: 14%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 4 Months

Type: French

% wine oaked: 10

% new oak: None

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