



Product code: 7825

## VIÑA COBOS, FELINO MALBEC, LUJÁN DE CUYO & UCO VALLEY, MENDOZA, ARGENTINA, 2020



### 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 are in the Valle de Uco and Luján de Cuyo at an altitude between 2,306- and 3,927-feet. Semi-desert climate. Hand-harvested.

### 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 8 months. Bottled in February. Unfined.

### Tasting Note

Deep, opaque royal purple, leaning to indigo hues. Very expressive on the nose, displaying gorgeous notes of violet flowers and shortbread. On the palate, it carries vibrant flavours of blueberry, boysenberry, jam and a precise note of black cherry pie, with chewy, ripe tannins. The fresh finish introduces pleasant spice tones that harmonize with the fruit.

### Food Matching

A beautiful accompaniment to any meal, but particularly well with hearty casseroles and red meat.

### Technical Details

**Varieties:**  
Malbec 100%

**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Treatment

**Time:** 8 months

**Type:** American

**% wine oaked:** 100

**% new oak:** 10