



# Viña Cobos, Felino Malbec, Luján de Cuyo & Uco Valley, Mendoza, Argentina, 2021

## 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 (Altamira, La Consulta, Los Arboles, San Pablo) and Luján de Cuyo (Las Compuertas, Perdriel), at an altitude between 2,306- and 3,927-feet. It is a semi-desert climate.

## Winemaking

Hand harvested then 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

A deep red colour with inky black tones. Aromas of blackberries, cherries and red fruit. On the palate the wine is medium bodied, with juicy tannins, pure and very generous.

## Food Matching

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

## Awards

**James Suckling 92 Points**



Product code: 7825

## Technical Details

### Varieties:

Malbec 100%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

**Time:** 8 months

**Type:** American

**% wine oaked:** 100

**% new oak:** 10

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