



Product code: 7832

## Viña Cobos, Bramare Appellation Malbec, Luján de Cuyo, 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

Luján de Cuyo, is known historically as the 'prime zone' for wine-growing in Mendoza, situated at a high altitude of 3,250 to 3,470 feet (990 to 1,060 meters) and in a semi-desert climate, the low-nutrient gravelly soils provide ideal conditions for producing high quality grapes.

### Winemaking

Aging for 18 months in new French oak (24%) in combination with second use oak (76%). Bottled unfiltered and unfiltered.

### Tasting Note

Deep red colour with violet hues. Very intense aromas of pepper, cloves, cinnamon and other spices, along with black fruits and roses. It is a complex wine, long and structured; Wide and firm tannins and a long end with a lovely red fruit aftertaste.

### Food Matching

A succulent wine made to be drunk with succulent meat like a slowroasted leg of lamb.

### Technical Details

#### Varieties:

Malbec 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

Time: 18 months

Type: French and American

% wine oaked: 100

% new oak: 24