

Product code: 4497

Viña Cobos, Vineyard Designate Malbec, Marchiori Estate, Luján de Cuyo, Argentina, 2018



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

Cane pruned vines, the majority of which are over 50 years old are planted in a traditional furrow irrigated vineyard with well developed deep root systems. The vineyard has deep free-draining soils, with textures that vary from loamy-clay to loamy-sand, and are slightly alkaline. Deep below, there are layers of pebbles and rounded stones. The vineyard is spur-pruned. The Marchiori Estate is an important part in Viña Cobos' history, Malbec grapes grown in block C2 were the source of the inaugural vintage release, Cobos Malbec 1999.

Winemaking

Aged for 18 months in new French oak (55%) in combination with second use oak (45%)

Tasting Note

This Malbec from the Marchiori Vineyard exhibits is a deep-red purplish colour, with a sweet and fruity aroma. Exquisite flavours of red and black berries, tobacco and liquorice invade the mouth. Sweet tannins and an outstanding volume give complexity and structure, leading to a long and intense aftertaste.

Food Matching

Barbecued meat (beef, lamb and chicken) blue cheese and desserts with red fruits.

Technical Details

Varieties:

Malbec 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 months

Type: French and American

% wine oaked: 100

% new oak: 55