

# Viña Cobos, Marchiori Estate Malbec, Luján de Cuyo, 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

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 in combination with second use oak.

## Tasting Note

A ruby red colour wine with excellent intensity on the nose and palate. Aromas of cherries, cedar and hints of graphite. On the palate the wine is full, rich and round with lots of tension, chewy tannins and a long finish.

## Food Matching

Semi hard cheeses and cured meats, lamb chops, grilled meats and meat stews.

## Awards

**James Suckling 97 Points**



Product code: 4497

### Technical Details

**Varieties:**

Malbec 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

**Time:** 18 months

**Type:** French and American

**% wine oaked:** 100

**% new oak:** 48

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