



Viña Cobos, Vinculum Malbec, Mendoza, 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

From vineyard sites in the Valle de Uco and Lujan de Cuyo at an altitude of between 2306 and 3927 feet asl, the climate is semi-desert like.

Winemaking

After a traditional red wine fermentation, the wine is aged for 18 months in new French Oak (37%) in combination with second use oak (63%).

Tasting Note

Inky violet in colour, on the nose it is expressive, flowery and fresh, with cherries and vanilla hints. This wine has subtle tannins, is elegant, refined, delicate yet still energetic.

Food Matching

Beef wellington, lamb shanks, even poultry.



Product code: 4454

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 Oak

% wine oaked: 100

% new oak: 37

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