

Product code: 7835

## VIÑA COBOS, BRAMARE SINGLE VINEYARD MALBEC, REBON ESTATE, VALLE DE UCO, ARGENTINA, 2017



### 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

Situated on a southeast exposing slope in a semi-desert climate at the foot of the Andes Mountains is the Rebon Estate at around 3,3300 feet. The soils in the specific block are sandy, with a marked slope and very well drained. Furrow irrigation.

### Winemaking

Primary fermentation performed with selected yeasts in an 8 ton closed top stainless steel tank with maceration lasting a total of 29 days, of which 4 days were cold-soak. Secondary fermentation with native yeast for 3 months then aging for 17 to 18 months in French oak barrels, 50 to 60% new. Unfined and unfiltered.

### Tasting Note

This bright deep-red wine with purplish sparkles displays a delicate aroma of ripe red fruits and violets, which cover the palate with notes of graphite, chocolate, caramel and coconut. Its pure characteristics and round tannins give this Malbec a marked structure and concentration that linger into an elegant and fine finish. A world class Malbec.

### Food Matching

Malbec really shows its true power when enjoyed with meat. Enjoy with a really good steak.

### Technical Details

**Varieties:**  
Malbec 100%

**ABV:** 15%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Treatment

**Time:** 18 months

**Type:** French

**% wine oaked:** 100

% new oak: 55