

Product code: 7833

Viña Cobos, Bramare Appellation Malbec, Valle de Uco, 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

The vineyards are located in San Carlos and Tupungato, both districts of Valle de Uco, Mendoza. They are situated between 3,330 to 3,845 feet elevation in the foothills of the Andean Mountains. The soils are very heterogeneous, with sand and rocky patches. These sites present a pronounced slope, which favors soil drainage, along with the cold nights contribute to fruit ripening.

Winemaking

Cold maceration of 4 days. Fermented in 8 ton closed-top stainless steel tanks. Native malolactic fermentation in barrel; 3 months to completion. Barrel maturation of 18 months, 20% new French oak barrels and 10% new American oak barrels, 70% second use.

Tasting Note

Red fruit, cassis and smoke on the nose. Luscious plum, blackberry and mocha on the palate with hints of oak and leather. The high altitude of the vineyard site ensures fresh and ample acidity to make this a great partner for food, especially meat. It is smooth and complex with elegant tannins. A must-try wine!

Food Matching

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

Technical Details

Varieties:

Malbec 100%

ABV: 14.5%

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: 30