

Product code: 4496

Viña Cobos, Vineyard Designate Malbec, Zingaretti Estate, Valle de Uco, 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

The Zingaretti Vineyard is a traditional Argentine vineyard, cane pruned, with high density plantation and furrow irrigation. Vines of more than 80 years on a soil profile of a clay sandy texture, supported by a transition layer of coarse stony soil, all of which is perfect for growing quality Malbec.

Winemaking

Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks. 4 days cold soak and 25 days total maceration. Native Malolactic fermentation in barrel for 3 months. Aging for 18 months in new French oak in combination with second use oak. Unfined and unfiltered.

Tasting Note

Purple red with violet flecks. Truly elegant aromas of wild red fruits, violets and sour cherries. The palate is extremely complex with caramel, cinnamon and spices combined with earthy notes, ink and touches of gunpowder. A sweet mouth feel and great minerality. The long finish is unctuous, concentrated, round and firm full of sweet tannins, chocolate and black plums.

Food Matching

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

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 Oak

% wine oaked: 100

% new oak: 52