



# Viña Cobos, Volturno, 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

This Cabernet Sauvignon based blend is selected from the very highest quality vines and bunches of their top estates.

## Winemaking

A 4 days cold soak fermentation in 8 ton closed-top stainless steel tanks with a total maceration of 30 days. Native malolactic fermentation in barrel. Barrel maturation for 18 months in French oak. Unfined

## Tasting Note

Deep red colour. Aromas of strawberry, pastry, cloves and spices. Full-bodied with very tight and fine tannins. In the mouth it shows good concentration and balance, and a round finish.

## Food Matching

Works well with semi hard cheeses and cured meats, grilled meats and skirt steak.

## Awards

**James Suckling 98 Points**



Product code: 2727

### Technical Details

#### Varieties:

Cabernet Sauvignon 87%

Malbec 9%

Cabernet Franc 4%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 3 x 75cl

#### Oak Ageing

**Time:** 18 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** 68

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