



VIÑA COBOS

PAUL HOBBS

COBOS

Malbec

CHAÑARES ESTATE

2014

VARIETAL COMPOSITION

100% Malbec

HARVEST

Hand-harvested - March 28th, 2014

APPELLATION

Los Árboles (Tunuyán - Mendoza)

VINEYARD

Chañares Vineyard, 3.888 feet Spur pruned bilateral cordon. Drip irrigation. The grapes for Cobos Chañares are sourced from the best block of the vineyard.

SOIL

Well-drained alluvial soil with medium sized pebbles along the soil profile.

GROWING SEASON

The 2013/2014 grape cycle was challenging due to complex weather conditions. The vineyard's slope and favorable airflow safeguarded the vines from early frost in September. A dry spell from mid-December until late January resulted in higher than average temperatures for the period. This along with the favorable environmental conditions helped to maintain the health of the vineyards. Thanks to the proper water management during this period, a balanced canopy was achieved. Anticipated rainfalls and cool weather conditions during February and March required an early intervention in the vineyard; the alluvial soils contributed to diminish the effects of the humid conditions. The high concentration and maturity of the grapes meant the harvest season in Chañares took place before other locations within Valle de Uco.

Yield is of 1.52 tons per acre.

AGING & BOTTLING

Aged for 17 months in new French oak barrels Taransaud (100%). Bottled in November 2015. Unfined and unfiltered.

TASTING NOTES

Red ruby color with dark violet hues, presents aromas of wild herbs like thyme and rosemary, chamomile, violets, ripe black fruits, cassis and subtle hints of vanilla. Vibrant wine presents velvety tannins that continue to evolve and end in a pleasant and persistent finish.

