

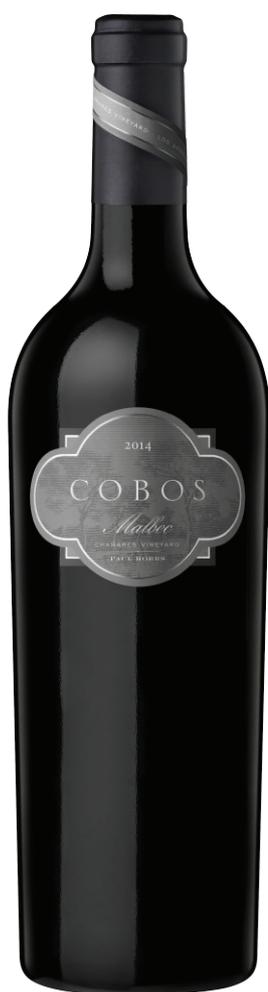


VIÑA COBOS

COBOS

Malbec

CHAÑARES VINEYARD



Varietal Composition	100% Malbec
Vintage	2014
Harvest	Hand-harvested, March 28th.
Appellation	Los Árboles, Tunuyán, Mendoza.
Vineyard	Chañares Vineyard, 3.888 f.a.s.l. 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	1.52 tons per acre.
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	6 days cold soak; 35 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 100% new Taransaud French oak.
Bottling	November 2015, unfinned and unfiltered.
Tasting notes	The Cobos Chañares is a highly expressive, exquisite and full-bodied malbec from Valle de Uco. It has a well-defined red ruby color with dark violet hues and presents aromas of wild herbs like thyme and rosemary, chamomile, violets, ripe black fruits, cassis and subtle hints of vanilla. The mouthfeel of this vibrant wine presents velvety tannins that continue to evolve and end in a pleasant and persistent finish.