

COBOS

VIÑA COBOS

Volturno

PAUL HOBBS

VARIETAL COMPOSITION
95% Cabernet Sauvignon, 5% Malbec

HARVEST
Hand-harvested - Malbec: March 24th, 2013
Cabernet Sauvignon: March 25th, 2013

APPELLATION
Perdriel (Luján de Cuyo - Mendoza)

VINEYARD

Marchiori Vineyard. Cane pruned vineyard. Traditional furrow irrigation. This wine comes from cabernet sauvignon vines of 18 years, at 3.270 feet, and malbec vines of more than 80 years, at 3.264 feet

SOIL

Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.

GROWING SEASON

Winter began dry, without major weather events. Spring presented very good thermal amplitude. Between November and December some hail occurred with no damage reported. By the time of blooming, climate conditions were very good; flowers could successfully complete their cycle. All varieties showed great balance and intensity; elegance, purity and clarity in the fruit, with ripe tannins.

Yield is of 2.0 tons per acre for Cabernet Sauvignon y 2.0 tons per acre for Malbec.

AGING & BOTTLING

Aged for 17 months in new French oak barrels Taransaud (100%). Bottled in November 2014. Unfined and unfiltered.

TASTING NOTES

Intense ruby red color and aromas of red fruits, licorice, lead, gunpowder, pepper and chocolate; a subtle hint of spearmint complements the profile with freshness and elegance. In the mouth we find red fruits, licorice and marmalade; an intense, broad wine with a particular mineral texture and a long finish.

