



VIÑA COBOS

PAUL HOBBS

# COBOS

Malbec

CHAÑARES ESTATE

2015

#### VARIETAL COMPOSITION

100% Malbec

#### HARVEST

Hand-harvested - April 5th, 2015

#### APPELLATION

Los Árboles, Tunuyán  
(Valle de Uco)

#### VINEYARD

Chañares Estate. Located at an altitude of 3,900 feet (1,185 meters), vines are trained to spur pruned bilateral cordon with drip irrigation. Northern exposure with a west-east slope favors air circulation and healthy vineyard conditions. The grapes for Cobos are sourced from the best blocks of the vineyard. Vine age less than 10 years.

#### SOIL

Alluvial sand and loam interspersed with large alluvial rocks encrusted in calcium carbonate.

#### GROWING SEASON

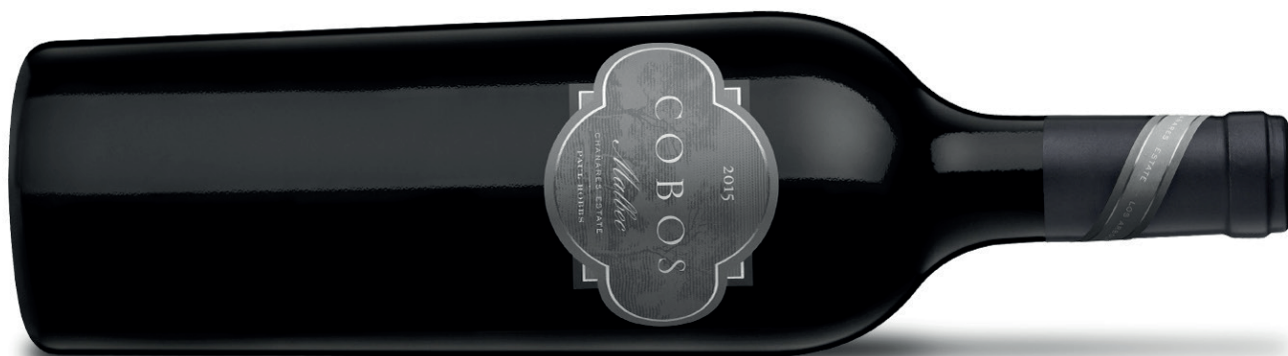
Harvest took place two weeks earlier as a result of the season's weather conditions. During grape maturation, the average temperature was above the recorded historical average, with high levels of humidity and widespread instability. The wines of the 2015 vintage show elegance, delicacy, medium body, and lower alcohol content; they exhibit vivacious fruit characters balanced by fresh acidity. This year, the individuality of each site and variety comes to the fore, displaying the unique qualities of each terroir with pronounced aromatics. Yield is of 1.52 tons per acre.

#### AGING & BOTTLING

Aged for 18 months in 100% new French (Taransaud) oak barrels. Bottled in December 2016, unfined and unfiltered.

#### TASTING NOTES

Intense red, saturated with black hues. The nose is complex and focused, displaying aromas of herbs, black fruits, cherries, dark chocolate and subtle menthol notes. Fine and velvety tannins add structure and energy, leading to an elegant and persistent finish.



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