



VIÑA COBOS

# FELINO

## Malbec



Varietal Composition	100% Malbec
Vintage	2015
Harvest	Hand-harvested, March 11st to April 16th.
Appellation	Luján de Cuyo and Maipú vineyards, between 2.306 and 3.927 feet elevation. Semi-desert climate.
Growing Season	<p>In the 2014-2015 cycle, the harvest took place two weeks earlier as a result of the season's climatic conditions. Furthermore, there was a flurry of picking activity during April, which demanded an extra effort from the team. Since spring, the average temperature was above historical record, especially during ripening months. This cycle was characterized by high humidity, widespread general instability and rainfall above average.</p> <p>Harvest started on February 13th with the chardonnay from Valle de Uco. The red varieties' vintage started with merlot from Perdriel on March 6th, followed by malbec and the other red varieties. We finished the harvest on April 30th in Perdriel, picking the first cabernet sauvignon from our own vineyard which presented very healthy conditions.</p> <p>The wines of the 2015 vintage show elegance, medium body, delicacy and low alcohol content; they exhibit vivacious and expressive fruit with balanced acidity. This year the expression of each zone and variety stands out, showing the unique characteristics of each terroir with great aromatic richness.</p>
Yield	1.33 to 4.68 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 and 18 ton closed-top stainless steel tanks.
Maceration	2 days cold soak; 14 days total maceration.
Secondary Fermentation	Native malolactic fermentation, 3 months to completion.
Bottling	February 2016, unfiltered.
Tasting Notes	Deep red color with violet and blue tones, this exquisite malbec displays aromas of white flowers and black fruits along with notes of white pepper and cloves. Elegant and balanced, delights the palate with hints of licorice and chocolate as presents broad and smooth with firm tannins that lead to a persistent finish.