



VIÑA COBOS

FELINO

Chardonnay



Varietal Composition	100% Chardonnay
Vintage	2015
Appellation	Hand-harvested by night, February 23rd to March 3rd.
Harvest	Vineyards in Luján de Cuyo, Tupungato and San Carlos, between 3.254 and 3.303 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	3.56 to 4.46 tons per acre
Primary Fermentation	Fermentation with natural yeasts.
Secondary Fermentation	Native malolactic fermentation, 6 months to completion.
Bottling	September 2015.
Tasting Notes	A white gold chardonnay with delicate green hues. Tropical aromas unfold: white flowers, nectarine, passion fruit, and a touch of grilled pineapple. The palate reveals citrus tones of grapefruit, lemon grass and delicate lemon peel confit on the finish, complementing the vibrant aromatic profile. Texturally silky, with a well-integrated, lively acidity.