



VIÑA COBOS

FELINO

Malbec



Varietal Composition	100% Malbec
Vintage	2015
Harvest	Hand-harvested, March 11th to April 16th.
Appellation	Luján de Cuyo and Maipú vineyards, located at elevations between 2,306 and 3,927. Semi-desert climate.
Growing Season	Harvest took place two weeks earlier as a result of the season's climatic conditions. During ripening months, the average temperature was above historical record. This stage of the growing season was characterized by high humidity and widespread general instability. 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 individual expression of each zone and variety stands out, displaying the unique characteristics of each terroir with rich aromatics.
Yield	1.33 to 4.68 tons per acre.
Primary Fermentation	Fermented with selected and native yeasts in 8- and 17-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, unfined.
Tasting Notes	Deep red color with violet and blue tones, the wine displays aromas of white flowers and black fruits along with notes of white pepper and cloves. Elegant and balanced, the palate offers hints of licorice and chocolate, as well as smooth yet firm tannins that lead into a persistent finish.