



VIÑA COBOS

# FELINO

## Merlot



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|------------------------|---|
| Varietal Composition   | 100% Merlot.  |
| Vintage                | 2013.   |
| Harvest                | March 18 to April 4; hand-harvested.  |
| Appellation            | Luján de Cuyo and Tupungato vineyards from 3251 feet to 3838 feet average elevation.  |
| Climate                | Semi-desert.  |
| Growing Season         | The year 2012/13 was fairly typical, the winter arrived and the changes took place in the expected moments. As it was a characteristic year, the historical data was very useful when the moment to make decisions arrived. The first frosts came slightly late, on June 5th. Very near the first frosts, an intense Zonda wind blew between June 12th and 13th. This did not cause any damage, as it took place in winter time. The year 2012 brought a dry winter, without big climatic events. After a spring with good thermal amplitude, warmer days began. Between November and December, hail storms were registered but fortunately were soft and caused mild damage. When the blossoming moment arrived, the conditions were very good; the flowers could complete their cycle in a satisfactory way. All this, contributed to obtain the right yield and balanced results. On November 17th, there was a light hail storm in Ugarteche and it fortunately did not cause any damage. On January 30th, a strong storm of 70 millimeters was registered in Perdriel and of 18 millimeters in Maipú. After the rains, all the necessary precautions were taken, to prevent consequences in the final result. The removal of the leaves in areas with grape clusters quickly eliminated the humidity. Fortunately, the climatic contingencies of this year were few and the results of 2012/2013, were very satisfactory. All the varieties show great balance and intensity, elegance, purity and clarity in the fruit with ripe tannins and great depth. |
| Yield                  | 2.67 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             | 3 days cold maceration; 14 days total maceration.   |
| Secondary Fermentation | Native malolactic fermentation; 4 months to completion.   |
| Bottling               | March 2014, unfined.  |
| Tasting Notes          | Black garnet, filled in with shades of fuchsia and royal purple. Jumps out of the glass, beckoning with aromas of bacon, red currant and cotton candy, with hints of underbrush and smoke. Expansive on the palate, rendering boysenberry, strawberry, briar patch and blackberry. The great sucrosity on the fruit is tamed by sandalwood, pencil shavings and slate. Ripe, fine tannins enliven the creamy texture and contribute to the surprising length.   |