



VIÑA COBOS

# FELINO

Merlot



Varietal Composition	100% Merlot
Vintage	2014
Harvest	Hand-harvested, April 3rd to 4th.
Appellation	Luján de Cuyo and Maipú vineyards, between 3.251 and 3.838 feet elevation. Semi-desert climate.
Growing Season	<p>The period 2013/14 presented complex weather conditions since the beginning of the season. Spring began with very low temperatures and snowfalls in the plains. Late frost affected the yield of varieties like chardonnay and malbec. A heatwave in January and rains in February were highlighted as climate anomalies; in both cases they were above average.</p> <p>The months of February, March and April had a cool climate, with record temperature below the historical average, which allowed an homogeneous maturity of oenological parameters.</p>
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	2 day cold soak; 14 days total maceration.
Secondary Fermentation	Native malolactic fermentation, 3 months to completion.
Bottling	Febrero 2015, unfined.
Tasting Notes	<p>In this vintage, our merlot expresses great typicality. We can enjoy a precious ruby color. On the nose we find massive red fruit, plums and licorice complemented by spicy notes, refined minerality and a delicate floral touch making it very elegant. On the palate, we enjoy a sweet sensation with soft, polished tannins. This is a gorgeous wine with a persistent finish.</p>