



VIÑA COBOS

PAUL HOBBS

FELINO

Cabernet Sauvignon

2016

VARIETAL COMPOSITION

100% Cabernet Sauvignon

HARVEST

Hand-harvested - April 4th to 30th, 2016

APPELLATION

Valle de Uco and Luján de Cuyo

VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Situated at high elevation: 2,637-3,513 feet (803-1,070 meters). Semi-desert climate.

GROWING SEASON

Rainfall - due to the El Niño phenomenon - heavily affected the growing season, all along until harvest. The overall average temperature was lower than previous years, provoking an unprecedented thirty-day delay in the vines' phenolic ripening. Average precipitation in both January and February was above the historical average. Harvest was delayed three weeks, but at the time of picking the grapes presented good concentration as well as a marked natural acidity. Yields: 1.33 to 4.68 tons per acre.

FERMENTATION & BOTTLING

Fermented with selected and native yeasts in 8- and 17-ton closed-top stainless steel tanks. Unfined

TASTING NOTES

Aromas of ripe red plums, cherries, redcurrants, with notes of herbs and spices like tobacco, nutmeg and cocoa. Smooth, supple tannins linger on the finish.

