



VIÑA COBOS

FELINO

Malbec



Varietal Composition	100% Malbec
Vintage	2014
Harvest	Hand-harvested, March 21st to April 24th.
Appellation	Luján de Cuyo and Maipú vineyards, between 2.306 and 3.927 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	1.33 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	2-3 day cold soak; 15 days total maceration.
Secondary Fermentation	Native malolactic fermentation, 3 months to completion.
Bottling	February 2015, unfined.
Tasting Notes	<p>This exquisite malbec shows an attractive ruby red color with violet hues, very good intensity and brightness. The black berries aromas; together with notes of graphite, tobacco and vanilla, make it very elegant. A delightful wine with herbal notes to freshly cut oregano and rosemary. The nose promises a robust wine, which is accomplished with a good entrance in the palate and firm, sweet tannins, as well as a long finish.</p>