

FELINO

VIÑA COBOS

Malbec

PAUL HOBBS

VARIETAL COMPOSITION

100% Malbec

HARVEST
Hand-harvested
11 de marzo a 16 de abril de 2015

APPELLATION
Luján de Cuyo, Maipú, and Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo, Maipú, Tupungato, Tunuyán y San Carlos. Altitude between 2.306 and 3.927 feet elevation. Semi-desert climate.

GROWING SEASON

In the 2014-2015 cycle, the 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 cycle was characterized by high humidity, widespread general instability and rainfall above average. 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 expression of each zone and variety stands out, showing the unique characteristics of each terroir with great aromatic richness. Yield is of 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. Bottled in February 2016. Unfined

