



VIÑA COBOS

FELINO

Chardonnay



Varietal Composition	100% Chardonnay
Vintage	2014
Harvest	Hand-harvested by night, March 5th to 11th.
Appellation	Vineyards in Luján de Cuyo, Tupungato and San Carlos, between 3.254 and 3.303 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	3.65 to 4.23 tons per acre
Primary Fermentation	Fermentation with natural yeasts.
Secondary Fermentation	Native malolactic fermentation, 5 months to completion.
Bottling	September 2014.
Tasting Notes	Pure pale gold with green hues in the glass. Fascinating notes of Bosc pear, white peaches, passion fruit and pineapple, beautifully accompanied by orange blossom, white flowers and subtle notes of bread crust. On the mouth, it shows a creamy texture, good volume and bright acidity. An elegant chardonnay with a great bouquet, balanced and persistent.