



VIÑA COBOS

FELINO

Cabernet Sauvignon



Varietal Composition	100% Cabernet Sauvignon.
Vintage	2013.
Harvest	March 21 to May 2; hand-harvested.
Appellation	Luján de Cuyo and Maipú vineyards from 2637 feet to 3514 feet average elevation.
Climate	Semi-desert.
Growing Season	The year 2012/13 was fairly typical, the winter arrived and the changes took place in the expected moments. As it was a characteristic year, the historical data was very useful when the moment to make decisions arrived. The first frosts came slightly late, on June 5th. Very near the first frosts, an intense Zonda wind blew between June 12th and 13th. This did not cause any damage, as it took place in winter time. The year 2012 brought a dry winter, without big climatic events. After a spring with good thermal amplitude, warmer days began. Between November and December, hail storms were registered but fortunately were soft and caused mild damage. When the blossoming moment arrived, the conditions were very good; the flowers could complete their cycle in a satisfactory way. At this, contributed to obtain the right yield and balanced results. On November 17th, there was a light hail storm in Ugarteche and it fortunately did not cause any damage. On January 30th, a strong storm of 70 millimeters was registered in Perdriel and of 18 millimeters in Maipú. After the rains, all the necessary precautions were taken, to prevent consequences in the final result. The removal of the leaves in areas with grape clusters quickly eliminated the humidity. Fortunately, the climatic contingencies of this year were few and the results of 2012/2013, were very satisfactory. All the varieties show great balance and intensity, elegance, purity and clarity in the fruit with ripe tannins and great depth.
Yield	1,56 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; 16 days total maceration.
Secondary Fermentation	Native malolactic fermentation; 4 months to completion.
Bottling	March 2014, unfined.
Tasting Notes	A dark shade of garnet with ruby reflections. Aromas of black cherry, black currant, briar patch, hard candy and pencil shavings on the nose. Bright and luscious on the palate, with black cherry, blackberry, plum, abundant dark chocolate and subtle notes of earl grey tea and black pepper keeping it balanced. Viscous and round, with plush tannins and a delicious finish.