

FELINO

VIÑA COBOS

Malbec

PAUL HOBBS

VARIETAL COMPOSITION

100% Malbec

HARVEST
Hand-harvested
March 11th to April 16th, 2016

APPELLATION
Luján de Cuyo and Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo and Valle de Uco. Situated at high elevation: 2,306-3,927 feet (702-1,197 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. Bottled in February 2017. Unfined.

TASTING NOTES

Ruby red in color, with violet tones. The nose boasts aromas of fresh red fruit and on the palate there are concentrated notes of strawberry, cassis, and plum, balanced by round tannins.

