



VIÑA COBOS

FELINO

Chardonnay

2019

HARVEST

Hand-harvest
February 21th to March 2nd, 2019

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Valle de Uco
& Luján de Cuyo

VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Planted at high altitude of around 3,300 feet (1,000 meters). Semi-desert climate.

GROWING SEASON

The 2019 harvest was marked by two decisive factors: the great thermal amplitude and the low rainfall. The first, allowed to reach an optimum concentration of the grape, fineness in the grain of the tannins, good acidity and moderate potential alcohols. On the other hand, the second guaranteed ideal health conditions throughout the harvest period. This combination made it possible to obtain bunches of excellent quality. The harvest began at the end of February with Chardonnay from Gualtallary, Tupungato and ended at the end of April, with Cabernet Sauvignon from Perdriel, Luján de Cuyo and El Peral, Tupungato.

FERMENTATION AND BOTTLING

Aged in oak for 4 months. Bottled in September 2019.

TASTING NOTES

Yellow with green tones. On the nose it presents notes of pears, green apple, orange blossom and white flowers. It is balanced, of good acidity, with great mid palate.



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