



VIÑA COBOS

PAUL HOBBS

FELINO

Cabernet Sauvignon

2018

HARVEST

Hand-harvest
March 22nd to April 18th, 2018

VARIETAL COMPOSITION

100% Cabernet Sauvignon

APPELLATION

Valle de Uco
& Luján de Cuyo

VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Altitude between 2,306- and 3,927-feet elevation. Semi-desert climate.

GROWING SEASON

The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration. The harvest began on February 16th with Chardonnay de Los Árboles, Tunuyán and ended on April 20th with Cabernet Sauvignon de El Peral, Tupungato.

FERMENTATION AND BOTTLING

Fermented with selected and native yeasts in 8- and 17- ton closed-top stainless-steel tanks. Aged in American oak barrels (10% new) for 8 months. Bottled in February 2019. Unfined.

TASTING NOTES

Deep ruby red. On the nose, aromas of forest fruits are complemented by spicy notes. The flavors on the palate are round and concentrated, supported by firm tannins that indicate maturity and balance.



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