



VIÑA COBOS

# FELINO

Cabernet Sauvignon

2019

## HARVEST

Hand-harvest  
April 3<sup>rd</sup> to April 24<sup>th</sup>, 2019

## 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 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 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 begun at the end of February with Chardonnay from Gualtallary, Tupungato, and finished at the end of April, with Cabernet Sauvignon from Perdriel, Luján de Cuyo and 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 2020. 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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