



VIÑA COBOS

FELINO

Malbec

2019

HARVEST

Hand-harvest
March 7th to April 15th, 2019

VARIETAL COMPOSITION

100% Malbec

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 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

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

Bright and deep purple color. Aromas of black fruit reminiscent of fresh plum mixed with graphite notes. On the palate the wine is balanced and energetic, with sweet and round tannins and long finish.



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