



VIÑA COBOS

FELINO

Malbec

2020

HARVEST

Hand-harvest
March 3rd to March 24th, 2020

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-foot elevation. Semi-desert climate.

GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to achieve excellent wines. The harvest began on February 18th with Chardonnay from Los Chacayes, Tunuyán and ended on March 27th with Malbec from San Pablo, Tunuyán.

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 2021. 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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