

# FELINO

## VIÑA COBOS

Cabernet Sauvignon

PAUL HOBBS

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

#### HARVEST

Hand-harvested - April 4th to 30th, 2016

#### APPELLATION

Valle de Uco and Luján de Cuyo

#### VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Altitude between 2.637 and 3.513 feet elevation. Semi-desert climate.

#### GROWING SEASON

It was heavily affected by rainfall, all along until harvest; this was due to the Niño phenomenon. The overall average temperature was lower than the reported for previous seasons and this provoked an unprecedented thirty day lag in the vines' phenology. The average precipitation for both January and February were above the historic average. The harvest season also was delayed three weeks and the grapes presented good concentration as well as a marked natural acidity. Yield is of 1.56 to 4.68 tons per acre.

#### FERMENTATION & BOTTLING

Fermented with selected and native yeasts in 8 and 17 ton closed-top stainless steel tanks. Unfined

#### TASTING NOTES

It has a deep red ruby color with pleasant aromas of ripe red fruit and a fresh touch of tobacco, cocoa and spices like nutmeg. Good concentration on the palate, round and smooth. Its finish has a lovely red fruits' aftertaste.

