

FELINO

VIÑA COBOS

Malbec

PAUL HOBBS

VARIETAL COMPOSITION

100% Malbec

HARVEST
Hand-harvested
March 11th to April 16th, 2016

APPELLATION
Luján de Cuyo, Maipú
and Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo, Maipú, Tupungato, Tunuyán y San Carlos. Altitude between 2.306 and 3.927 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 1.33 to 4.68 tons per acre.

FERMENTATION & BOTTLING

Fermented with selected and native yeasts in 8 and 17 ton closed-top stainless steel tanks. Bottled in February 2017. Unfined

TASTING NOTES

Deep red color with violet and blue tones. Aromas of white flowers and black fruits along with notes of white pepper and cloves. Elegant and balanced, presents hints of licorice and chocolate. Broad and smooth with firm tannins that lead to a persistent finish.

