



VIÑA COBOS

FELINO

MALBEC

2022

VINEYARD

- Appellation: Mendoza
- Soil: Stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage. Altitude between 2,780 and 4,800 ft elevation.

GROWING SEASON

The 2022 vintage was positive for red varieties in terms of quality. A cold summer allowed progressive polyphenolic maturity, achieving high color intensity and concentration, especially in Malbec. White varieties were affected by the intense rains during February, for this reason the selection of clusters was meticulous to obtain optimum quality grapes.

HARVEST

- Hand-harvest with shears
- Harvest date: March 2 to April 25

WINEMAKING

- Manual bunch selection
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged 9 months in French oak, 9% new
- Bottled unfiltered, February 2023
- Varietal composition: 100% Malbec

TASTING NOTES

Bright and deep red color with purple tones. Aromas of black fruit reminiscent of fresh plum mixed with blueberries and a hint of flowers. On the palate the wine is balanced, medium - bodied with a good fresh acidity.

