

# FELINO

MALBEC 2024

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## Growing season

The 2024 season was marked by abundant snowfall, which significantly increased water availability. However, rainfall was scarce, and temperatures were consistently cool during grape ripening. These conditions favored a gradual accumulation of sugars, and, along with a slow and progressive maturation of the berries, achieved soft tannins and intense colors that are reflected in the exceptional quality.

## Vineyards

- Appellation: Mendoza
  - 67% Valle de Uco
  - 33% Luján de Cuyo
- Altitude: between 850-1400 m (2,780 - 4,800 ft).
- Soil: Alluvial. Low in organic matter, well-drained, with a high presence of rocks and gravel.

## Winemaking

- Hand-harvest with shears, 3/13 to 4/24
- Manual selection of bunches
- Fermentation in stainless steel tanks.
- 100% malolactic fermentation
- 8% aged in new French oak, 9 months
- Bottled unfiltered

## Tasting notes

Deep red color and violets tones. Aromas of plum, blueberries, menthol and hints of floral essence. On the palate it is concentrate, good balanced, juicy, pure with long finish.

