



VIÑA COBOS

FELINO

Cabernet Sauvignon



Varietal Composition	100% Cabernet Sauvignon
Vintage	2014
Harvest	Hand-harvested, April 2nd to 25th.
Appellation	Luján de Cuyo and Maipú vineyards, between 2.637 and 3.513 feet elevation. Semi-desert climate.
Growing Season	<p>The period 2013/14 presented complex weather conditions since the beginning of the season. Spring began with very low temperatures and snowfalls in the plains. Late frost affected the yield of varieties like chardonnay and malbec. A heatwave in January and rains in February were highlighted as climate anomalies; in both cases they were above average.</p> <p>The months of February, March and April had a cool climate, with record temperature below the historical average, which allowed an homogeneous maturity of oenological parameters.</p>
Yield	1.56 to 4.68 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 and 18 ton closed-top stainless steel tanks.
Maceration	2-3 day cold soak; 16 days total maceration.
Secondary Fermentation	Native malolactic fermentation, 4 months to completion.
Bottling	June 2015, unfined.
Tasting Notes	<p>An exquisitely balanced cabernet sauvignon to be highlighted. Its spicy and fruity character outstands. The intense ruby red color anticipates a complex, appealing wine. On the nose, the freshness of the red fruit and the herbal notes like freshly cut grass complements the spicy notes of black pepper, clove and cinnamon, as well cedar and tobacco. Great freshness on the palate, good acidity, sweet tannins and great intensity for a very well-integrated wine with a persistent finish.</p>