

FELINO

VIÑA COBOS

Chardonnay

PAUL HOBBS

VARIETAL COMPOSITION

100% Chardonnay

HARVEST
Hand-harvested
February 22nd to March 28th, 2016

APPELLATION
Luján de Cuyo, Tupungato and San Carlos

VINEYARD

Vineyards in Luján de Cuyo, Tupungato, and San Carlos. Planted at high altitudes, between 3,254 and 3,303 feet. Semi-desert climate.

GROWING SEASON

Rainfall – due to the El Niño phenomenon - heavily affected the growing season, all along until harvest. The overall average temperature was lower than previous years, provoking an unprecedented thirty-day delay in the vines' phenolic ripening. Average precipitation in both January and February was above the historical average. Harvest was delayed three weeks, but at the time of picking the grapes presented good concentration as well as a marked natural acidity. Yields: 3.56 to 4.46 tons per acre.

FERMENTATION & BOTTLING

Primary fermentation with natural yeasts and native malolactic fermentation, 7 months to completion. Bottled in October 2016.

TASTING NOTES

Clear yellow with green hues. The nose is fruity, expressing tropical aromas like mango, pineapple, and citrus. On the palate, there are delightful flavors of green apple, peach, and subtle notes of vanilla. There is freshness as well as structure and persistence.

