

FELINO

Malbec 2021

HARVEST

Hand-harvest with shears March 25th to April 14th, 2021

VARIETAL COMPOSITION

100% Malbec

APPELLATION

Valle de Uco & Luján de Cuyo

VINEYARD

Vineyards in Valle de Uco (Altamira, La Consulta, Los Arboles, San Pablo) and Luján de Cuyo (Las Compuertas, Perdriel). Altitude between 2,306- and 3,927-feet elevation. Semi-desert climate.

SOIL

Alluvial soils from different terroirs of Mendoza.

GROWING SEASON

The 2021 season has been one of the best in the last 10 years. Snowfall during the winter was much higher than the previous year, although it is still below the historical average. The cool summer and the intermittent episodes of rain made the plants vegetate in good conditions and maturity occurred slowly. Areas with rocky soils and good drainage achieved very good concentration and complexity. The harvest began on February with Chardonnay and ended on April with Malbec.

FERMENTATION AND BOTTLING

Aging in stainless steel tanks, aged in new french oak (8%) for 8 month. Bottled in february 2022. Unfined.

TASTING NOTES

Deep color and black tones. Aromas of blackberries, cherries, red fruit. On the palate the wine is medium bodied, with juicy tannins, pure and generous.

