



FELINO

Chardonnay
2021

HARVEST

Hand-harvest with shears
February 18th to February 26th, 2021

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Valle de Uco

VINEYARD

Vineyards in Valle de Uco (Gualtallary, Los Chacayes, Villa Bastías). Planted at high altitude of around 3,300 feet (1,000 meters). Semi-desert climate.

SOIL

Stony grounds with variable presence of limestone. Very poor in organic matter. Good drainage.

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; 10% malolactic fermentation. Aged in French oak (10%) for 4 months. Bottled in september 2021. Unfined and unfiltered.

TASTING NOTES

Pale yellow color, bright. Scent of white flowers, jasmine, citrus, lime peel. On the palate the wine is clean, good acidity and flavor, yellow fruit, good weight.



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