



FELINO

Red Blend

2018

HARVEST
Hand-harvest
February 27 to April 18, 2018

VARIETAL COMPOSITION
70% Malbec
28% Cabernet Sauvignon
2% Merlot

APPELLATION
Valle de Uco
& Luján de Cuyo

VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Planted at high altitude of around 3,300 feet (1,000 meters). Semi-desert climate.

GROWING SEASON

The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration. The harvest began on February 16 with Chardonnay from Los Árboles, Tunuyán and ended on April 20 with Cabernet Sauvignon from El Peral, Tupungato.

FERMENTATION AND BOTTLING

Fermented with selected and native yeasts in 8-ton and 17-ton closed-top stainless-steel tanks. Aged in oak barrels (10% new) for 8 months. Bottled in February 2019. Unfined.

TASTING NOTES

Ruby red with black tones. On the nose, this spiced blend shows notes of black currant, tobacco and chocolate. It is intense and fresh. The palate is concentrated, with great structure. Chewable tannins lead to a long finish.



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