

# FELINO

## VIÑA COBOS

Cabernet Sauvignon

PAUL HOBBS

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

**HARVEST**  
Hand-harvested - April 4th to 30th, 2015

**APPELLATION**  
Valle de Uco and Luján de Cuyo

### VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Situated at high altitudes, between 2,637 and 3,513 feet elevation. Semi-desert climate.

### GROWING SEASON

Harvest took place two weeks earlier as a result of the season's climatic conditions. During ripening months, the average temperature was above historical record. This stage of the growing season was characterized by high humidity and widespread general instability. The wines of the 2015 vintage show elegance, medium body, delicacy, and low alcohol content; they exhibit vivacious and expressive fruit with balanced acidity. This year the individual expression of each zone and variety stands out, displaying the unique characteristics of each terroir with rich aromatics. Yields: 1.56 to 4.68 tons per acre.

### FERMENTATION & BOTTLING

Fermented with selected and native yeasts in 8- and 17-ton closed-top stainless steel tanks. Bottled in February 2016. Unfined.

### TASTING NOTES

Deep red ruby in color with pleasant aromas of ripe red fruit and a fresh touch of tobacco, cocoa, and spices. On the palate, red fruit flavors continue to develop and linger on the finish.

