



FELINO

Cabernet Sauvignon



Varietal Composition:	88% Cabernet Sauvignon, 8% Syrah % and 4% Petit Verdot
Vintage:	2010
Harvest:	March 29 to April 28, hand-harvested
Appellation:	Vineyards in Luján de Cuyo and Maipú, Mendoza; 2,650 to 3,500 feet elevation
Climate:	Semi-desert
Growing Season:	Spring arrived in Mendoza with snow still in the vineyards and was followed by frost and winds, leading to a difficult fruit set. Summer started warmer than average with wind and very dry conditions prevailing. From late February onwards, slightly cooler days and sunny skies yielded perfect ripening conditions. A record one-day rainstorm on March 19 could have been disastrous were it not for the drying windy weather that followed immediately. The 2010 growing season was characterized by the excellent phenolic ripeness attained at lower Brix levels.
Yield:	3.3 to 4.2 tons per acre
Primary Fermentation:	Fermented with selected yeast in 8 and 18 ton closed-top stainless steel tanks
Maceration:	3-4 day cold maceration; 15 to 19 days total maceration
Secondary Fermentation:	Native malolactic fermentation in barrel; 4 months to completion
Barrel Aging:	8 months in French and American oak barrels, 20% new
Bottling:	July 2011, unfined
Tasting Notes:	A brilliant shade of garnet, lined with deep blackberry and blackcurrant aromas. Fresh and intense on the palate, with fruity Cabernet Sauvignon typicity backed by mocha, black pepper and bittersweet chocolate notes. The lengthy finish delivers a subtle, clean minerality supported on ripe, pliable tannins.