

EL FELINO

MALBEC



Varietal Composition	100% malbec
Vintage	2006
Harvest	March 23-April 5; hand-harvested
Appellation	Mendoza, Argentina Vineyards in Agrelo, Perdriel, La Consulta, Lunlunta, and Los Arboles
Climate	Semi-desert; 2,500 feet average altitude
Growing Season	Despite snow and higher than normal precipitation in late spring, the 2006 growing season was warm and dry overall. Summer temperatures were moderate and even. The result was fruit of even higher quality and greater concentration than that of the outstanding 2006 vintage.
Yield	3.1 to 3.9 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8 to 15 ton closed-top stainless steel fermentors.
Maceration	3 to 4 day cold soak; 15 to 18 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	9 months in French and American oak barrels; 22% new
Bottling	March 2007
Tasting Notes	Radiant, fuschia in the glass, this is a vibrant malbec, showing impressive structure, purity and concentration of flavor. The palate boasts ripe raspberry, currant and black plum, interlaced with notes of bittersweet cocoa and hints of pepper. A touch of vanilla complements fine-grained tannins on a lengthy finish. Alcohol 14.7%