

FELINO

MALBEC



Varietal Composition	100% malbec
Vintage	2007
Harvest	March 23-April 11; hand-harvested
Appellation	Mendoza, Argentina Vineyards in Agrelo, Perdriel, La Consulta, Las Compuertas
Climate	Semi-desert; 2,500 feet average altitude
Growing Season	A mild winter with minimal frost was followed by warm, consistent temperatures in spring that set a healthy, uniform crop. A long, moderate growing season followed, allowing fruit to ripen slowly and fully. Rains in mid-March necessitated the delay of harvest to give the vines time to reabsorb excess precipitation and re-concentrate flavors in the berries.
Yield	3.1 to 3.6 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 American and French oak barrels; 19% new
Bottling	March 2008
Tasting Notes	Our most sophisticated Felino malbec yet carries a deep magenta hue and aromas of dark berries and anise. On the palate, intense, pure flavors of just-picked raspberries, black plum and graphite unfold in velvety layers. Exotic notes of ginger and white pepper carry through the mid-palate to intermingle with firm tannins and notes of cedar on the finish. Alcohol 14.3%