



VIÑA COBOS

# FELINO

Cabernet Sauvignon

2020

#### HARVEST

Hand-harvest  
March 6<sup>th</sup> to March 23<sup>rd</sup>, 2020

#### VARIETAL COMPOSITION

100% Cabernet Sauvignon

#### APPELLATION

Valle de Uco  
& Luján de Cuyo

#### VINEYARD

Vineyards in Valle de Uco and Luján de Cuyo. Altitude between 2,306- and 3,927-feet elevation. Semi-desert climate.

#### GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to achieve excellent wines. The harvest began on February 18<sup>th</sup> with Chardonnay from Los Chacayes, Tunuyán and ended on March 27<sup>th</sup> with Malbec from San Pablo, Tunuyán.

#### FERMENTATION AND BOTTLING

Fermented with selected and native yeasts in 8- and 17- ton closed-top stainless-steel tanks. Aged for 12 months in new French oak barrels (10%) in combination with second use oak (90%). Bottled in June 2021. Unfined.

#### TASTING NOTES

Ruby red color with dark tones. Aromas of red pepper bell, fresh red fruit and intense, deep, vanilla hints. On the palate, it shows medium body, chewy tannins and a nice finish.



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