



VIÑA COBOS

FELINO

CHARDONNAY 2020

VINEYARD

- Appellation: Valle de Uco
- Gualtallary, Los Chacayes, Villa Bastías
- Soil: Stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage.

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.

HARVEST

- Hand-harvest with shears
- Harvest date: February 16 to March 12

WINEMAKING

- Manual bunch selection
- Fermentation in stainless steel tanks with indigenous yeasts
- 10% spontaneous malolactic fermentation
- Aged 4 months in French oak, 10% new
- Bottled unfiltered, October 2020
- Varietal composition: 100% Chardonnay

TASTING NOTES

Bright pale yellow color. Delicate aromas of white peach, pomaceous, white flowers. Balance acidity with citric hints, creamy texture and long finish.

