



VIÑA COBOS

# BRAMARE

CHARDONNAY  
VALLE DE UCO 2021

## VINEYARD

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

## GROWING SEASON

The 2021 season has been one of the best in the last 10 years. Snowfall during the winter was much higher than the previous year. Although we are still in a context of water crisis, the availability of water was enough to supply the vineyards properly. The cool summer and the intermittent episodes of rain made the plants vegetate in good conditions and maturity occurred slowly. Areas with rocky soils and good drainage achieved very good concentration and complexity.

## HARVEST

- Hand-harvest at night with shears
- Harvest date: February 23 to March 29

## WINEMAKING

- Manual bunch selection
- Fermentation 80% in stainless steel tanks with indigenous yeasts, 20% in French oak barrels.
- 20% spontaneous malolactic fermentation
- Aged 10 months in French oak barrels, 20% new
- Bottled unfiltered, December 2021
- Varietal composition: 100% Chardonnay

## TASTING NOTES

Bright pale yellow color with greenish reflections.  
Fresh, mineral, notes of green apple and white flowers.  
Balanced acidity and good mid palate.

