



VIÑA COBOS

BRAMARE

PINOT NOIR
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 with shears
- Harvest date: March 25 to April 13

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in open stainless steel tanks with indigenous yeasts
- Manual stomping
- 100% spontaneous malolactic fermentation
- Aged 9 months in French oak barrels, 20% new (300/500 liters).
- Bottled unfiltered and unfiltered, February 2022
- Varietal composition: 100% Pinot Noir

TASTING NOTES

Brilliant crimson red color. Aromas of red fruits, strawberry, delicate with herbal hints. Intense, good tension of tannins, fluid and with a good finish.

