



VIÑA COBOS

# BRAMARE

VALLE DE UCO  
CHARDONNAY 2023

## VINEYARD

- Appellation: Valle de Uco
- Chacayes, Gualtallary, Villa Bastías, San Pablo
- Soil: stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage. Altitude between 3,115 and 4,855 ft elevation.

## GROWING SEASON

The 2023 season stood out for the excellent quality of the grapes in terms of health and balanced ripeness. Various climatic factors occurred during the cycle, including frost, hail, drought, and high temperatures, resulting in the lowest yield harvest since 1960 in Mendoza.

## HARVEST

- Hand-harvest at night with shears
- Harvest date: February 18 to March 6

## WINEMAKING

- Manual bunch selection
- Fermentation 80% in stainless steel tanks with selected yeasts, 20% in French oak barrels.
- 20% spontaneous malolactic fermentation
- Aging of 20% of the wine in new French oak barrels for 10 months, 80% in stainless steel tank
- Bottled unfiltered, December 2023
- Varietal composition: 100% Chardonnay

## TASTING NOTES

Pale yellow with green tones. Aromas of orange peel, green apple and white flowers. In the mouth it has good tension and energy, it is crisp, intense, with a long finish.

