



VIÑA COBOS

VINCULUM

CHARDONNAY 2021

VINEYARD

- Appellation: Valle de Uco
- Gualtallary, Chacayes

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 04

WINEMAKING

- Manual bunch selection
- Fermentation in French oak barrels.
- 50% spontaneous malolactic fermentation.
- Aged for 10 months in French oak barrels, 19% new
- Bottled unfiltered, January 2022
- Varietal composition: 100% Chardonnay

TASTING NOTES

Bright pale yellow color. Aromas of pear, green apple, apricot and notes of white chocolate. On the palate it presents balanced acidity, good minerality and texture. Full-bodied with a long finish.

