



# VIÑA COBOS

## VINCULUM

### CHARDONNAY 2022

#### VINEYARD

- Appellation: Valle de Uco
- Chacayes
- Soil: stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage. Altitude 3937 ft elevation.

#### GROWING SEASON

The 2022 vintage was positive for red varieties in terms of quality. A cold summer allowed progressive polyphenolic maturity, achieving high color intensity and concentration, especially in Malbec. White varieties were affected by the intense rains during February, for this reason the selection of clusters was meticulous to obtain optimum quality grapes.

#### 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, December 2022
- Varietal composition: 100% Chardonnay

#### TASTING NOTES

Pale yellow color, on the nose it's very expressive with aromas of white flowers, fresh peach and pear. On the palate the wine is mineral, with a very well balanced structure and a long finish.

