



VIÑA COBOS

BRAMARE

Marchiori Vineyard

CHARDONNAY



Varietal Composition	100% Chardonnay
Vintage	2015
Harvest	Hand-harvested by night, March 28th.
Appellation	Perdriel, Luján de Cuyo, Mendoza.
Vineyard	Marchiori Vineyard. 3.264 f.a.s.l. Vertical shoot position vineyard. Traditional furrow irrigation. Well-developed radical system among all the profile. This wine comes from 19 year old vines.
Soil	Deep soils, upper strata of clay-loam to sandy-loam, and substrata of river-washed cobbles and round stones.
Growing Season	This season presented several challenges due to complex weather conditions. A cool spring, with lower than average temperatures and late frosts affected the chardonnay yields. Followed by a heatwaves during mid-summer and rains towards the end of summer resulted in a natural thinning of the grapes. Harvest started earlier than usual in some locations.
Yield	2.89 tons per acre.
Primary Fermentation	Fermentation with natural yeasts.
Secondary Fermentation	Native malolactic fermentation in barrel; 5 months to completion.
Barrel Aging	11 months in French oak barrels, 50% new French oak barrels.
Bottling	February 2016, unfined.
Tasting notes	Good intense, yellow color. The nose is floral, fruity and very elegant, expressing white-fleshed fruits such as pear and pineapple. On the palate, it has a very good volume, and bright acidity, with a rich, creamy texture. The palate delights us with hints of vanilla and cocoa, complementing the fruit. It is a round, complex wine with a good structure and remarkable persistence.