

# BRAMARE

## VIÑA COBOS

Los Arbolitos Vineyard

PAUL HOBBS

### VARIETAL COMPOSITION

100% Chardonnay

#### HARVEST

Hand-harvested - March 30th, 2016

#### APPELLATION

Los Chacayes (Tunuyán - Mendoza)

#### VINEYARD

Los Arbolitos Vineyard. Located at an altitude of 3,608 feet, the vines are trained to vertical shoot positing with a drip irrigation system. This wine comes from 9-year-old vines.

#### SOIL

Sandy loam soil with medium-size angular stones.

#### GROWING SEASON

Rainfall – due to the El Niño phenomenon - heavily affected the growing season, all along until harvest. The overall average temperature was lower than previous years, provoking an unprecedented thirty-day delay in the vines' phenolic ripening. Average precipitation in both January and February was above the historical average. Harvest was delayed three weeks, but at the time of picking the grapes presented good concentration as well as a marked natural acidity. Yields: 2.01 tons per acre.

#### AGING & BOTTLING

Aged for 12 months in new French oak (50%). Bottled in March 2017. Unfined.

#### TASTING NOTES

The color features yellow tones, with green notes and gold highlights. On the nose, the wine displays herbs, such as thyme and white flowers, and subtle notes of peaches and tropical fruit. On the palate, the wine expresses a remarkable freshness and texture with a long finish.

