



VIÑA COBOS

# BRAMARE

Los Arbolitos Vineyard

CHARDONNAY



Varietal Composition	100% Chardonnay
Vintage	2015
Harvest	Hand-harvested by night, March 3rd.
Appellation	Los Chacayes, Tunuyán, Mendoza.
Vineyard	Los Arbolitos Vineyard. 3.608 feet. Vertical shoot position vineyard. Drip irrigation system. This wine comes from vines of 8 years old.
Soil	Low soil structure, sandy loam and thick matrix. Presence of angular rocks, eroded at the surface.
Growing Season	The growing season was characterized by a marked advancement of phenological states, due to a warm winter and spring. The months of November and December showed a cooler climate than historical averages, while January and February were similar, allowing this variety to achieve a proper aromatic development. Rainfall records exceeded the average, concentrating mainly between the months of December and February. The effect was attenuated by the slope of the block and the excellent permeability of soils.
Primary Fermentation	Fermented with selected yeasts in barrels.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	12 months, 50% new French oak barrels, 50% second use.
Bottling	February 2016, unfined.
Tasting notes	Yellow tones, with green undertones and gold highlights. In nose displays mountain herbs, such as thyme, white flowers, subtle peaches, tropical fruit and pineapple. In the palate has a remarkable freshness and good acidity, is round and delights with a long end.