



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, at 3.258 feet. Vertical shoot position vineyard. Traditional furrow irrigation. Well-developed radical system among all the profile. This wine comes from vines of 19 years.
Soil	This lot has very deep soils, with predominance of loam and clay texture. There is also sand, improving significantly the drainage. Smaller size stones are surrounded with gravel, and slightly carbonated; they appear below the 3.28 feet.
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 native yeasts in French oak barrels.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	12 months, 50% new French oak barrels, 50% second use French oak barrels.
Bottling	February 2016, unfinned.
Tasting notes	Good color, intense yellow. The nose is floral, fruity and very elegant, white-fleshed fruits such as pear and pineapple, ripe fruit and butter. In mouth has a very good volume, good acidity, creaminess and sweetness. Delights the palate with hints of vanilla and cocoa. It is a round, complex wine with good structure and remarkable persistence.