

BRAMARE

VIÑA COBOS

Los Arbolitos Vineyard

PAUL HOBBS

VARIETAL COMPOSITION

100% Chardonnay

HARVEST

Hand-harvested - March 3rd, 2015

APPELLATION

Los Chacayes (Tunuyán - Mendoza)

VINEYARD

Los Arbolitos Vineyard. 3.608 feet. Vertical shoot position vineyard. Drip irrigation system. This wine comes from 8 year old vines.

SOIL

Sandy loam soil with medium-size angular 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 is of 2.01 tons per acre.

AGING & BOTTLING

Aging for 11 months in new French oak (50%). Bottled in February 2016. Unfined.

TASTING NOTES

Yellow tones, with green notes and gold highlights. In 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.

