

# BRAMARE

VALLE DE UCO CHARDONNAY 2024

## Growing season

The 2024 season was marked by abundant snowfall, which significantly increased water availability. However, rainfall was scarce, and temperatures were consistently cool during grape ripening. These conditions favored a gradual accumulation of sugars, and, along with a slow and progressive maturation of the berries. As a result, we achieved an optimal balance between ripeness and acidity, creating Chardonnays that stand out for their freshness, while maintaining both texture and concentration.

## Vineyards

- Appellation: Valle de Uco
- Altitude: between 950-1480 m (3,115 - 4,855 ft).
- Soils: Alluvial. Stony and calcareous soils at higher altitudes with excellent drainage. Very low in organic matter.
- Sub-regions:
  - Los Árboles
  - Gualtallary
  - Villa Bastías
  - Los Chacayes
  - San Pablo
- Growers: 5 vineyards

## Winemaking

- Hand-harvest with shears, 2/19 to 3/27
- Manual selection of bunches
- 80% fermentation in stainless steel tanks, 20% in French oak barrels
- 20% malolactic fermentation
- 20% aged in new French oak, 10 months
- Bottled unfiltered

## Tasting notes

Yellow pale straw color with green tones. Aromas of pear, green apple, and citrus hints. On the palate it is clean, mineral, salinity, juicy with long finish.

