

# VIÑA COBOS

## VINCULUM

CHARDONNAY 2024

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### 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
- Parcel selection from growers vineyards in: San Pablo, Los Chacayes
- Altitude: 1100 - 1200 m (3,600 - 3,940 ft)
- Soil: Alluvial. Stony and calcareous soils at higher altitudes with excellent drainage. Very low in organic matter.

### Winemaking

- Hand-harvest at night with shears, 2/22 to 3/18
- Manual selection of bunches
- Fermentation in oak: barrels and foudres
- 50% malolactic fermentation
- Aged in French oak barrels(500L) and Austrian foudres, 25% new, 10 months
- Bottled unfiltered

### Tasting notes

Yellow pale straw color with green tones. Expressive aromas of white floral and green apple. On the palate it is pure, mineral, focused, elegant and juicy.

