



VIÑA COBOS

VIÑA COBOS

VINCULUM

CHARDONNAY 2019

HARVEST
Hand-harvest
March 1st, 2019

VARIETAL COMPOSITION
100% Chardonnay

APPELLATION
Valle de Uco

VINEYARD

Tupungato and Tunuyán, Valle de Uco, Mendoza. Located at high elevation: 3,330 to 3,845 feet (1,015 to 1,172 meters). Semi-desert climate.

SOIL

The soils are heterogeneous, with sand and rocky patches. Vines are planted on a pronounced slope, providing good drainage for the soils, and cool nights that contribute to even fruit ripening.

GROWING SEASON

The 2019 harvest was marked by two decisive factors: the great thermal amplitude and the low rainfall. The first, allowed to reach an optimum concentration of the grape, fineness in the grain of the tannins, good acidity and moderate potential alcohols. On the other hand, the second guaranteed ideal health conditions throughout the harvest period. This combination made it possible to obtain bunches of excellent quality. The harvest began at the end of February with Chardonnay from Gualtallary, Tupungato and ended at the end of April, with Cabernet Sauvignon from Perdriel, Luján de Cuyo and El Peral, Tupungato.

AGING & BOTTLING

Aged for 12 months in new French oak (15%) in combination with steel tanks (85%). Malolactic fermentation (15%). Bottled in February 2020. Unfined.

TASTING NOTES

Intense yellow color with greenish tones. On the nose it shows notes of pear, green apple, apricot and hints of cinnamon, achieving great purity and intensity. This wine is rich, mineral and textured on the palate, sustained by a remarkable freshness and a long finish.



MENDOZA • ARGENTINA
VINACOBOS.COM