

BRAMARE

Chardonnay
VALLE DE UCO
2020

HARVEST

Hand-harvest at night with shears
February 19, 2020

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Valle de Uco

VINEYARD

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

SOIL

Stony grounds with variable presence of limestone. Very poor in organic matter. Good drainage.

GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to achieve excellent wines. The harvest began on February 18 with Chardonnay from Los Chacayes, Tunuyán and ended on March 27 with Malbec from San Pablo, Tunuyán.

FERMENTATION AND BOTTLING

Alcoholic fermentation for 12 months, in new French oak barrels (20%) and stainless-steel tanks (80%). Bottled in February 2021. Not clarified.

TASTING NOTES

Pale yellow with greenish hues. The nose is fresh, mineral with great varietal purity. Its aromas remind to green apple, white flowers and tropical notes. The palate is rich, balanced, with long acidity and finish.

