



VIÑA COBOS

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ZINGARETTI ESTATE CHARDONNAY 2020

HARVEST

Hand-harvest at night with shears
February 19 to February 26, 2020

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Villa Bastías, Tupungato
Valle de Uco

VINEYARD

Zingaretti Estate. 3,772 feet (1,150 meters). A traditional vineyard, cane pruned, high density plantation and furrow irrigation. This wine comes from vines of more than 80 years old.

SOIL

Sandy loamy soils, with a thin layer of dark clay and a lot of river stones.

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

Aged for 12 months in new French oak (18%), in combination with third and fourth use oak (82%). 100% malolactic fermentation. Bottled in February 2021. Unfined and unfiltered.

TASTING NOTES

Pale straw wine with green tones. On the nose is fresh, flinty, with hints of orange blossoms and green tea. On the palate is rich, delicate, chalky, focused.



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