



VIÑA COBOS

PAUL HOBBS

BRAMARE

Cabernet Franc
CHAÑARES ESTATE
2015

VARIETAL COMPOSITION
100% Cabernet Franc

HARVEST
Hand-harvested - April 5th, 2015

APPELLATION
Los Árboles, Tunuyán
(Valle de Uco)

VINEYARD

Chañares Estate. Located at an altitude of 3,900 feet (1,185 meters), vines are trained to spur pruned bilateral cordon with drip irrigation. Northern exposure with a west-east slope favors air circulation and healthy vineyard conditions. Vine age less than 10 years.

SOIL

Alluvial sand and loam interspersed with large alluvial rocks encrusted in calcium carbonate.

GROWING SEASON

Harvest took place two weeks earlier as a result of the season's weather conditions. During grape maturation, the average temperature was above the recorded historical average, with high levels of humidity and widespread instability. The wines of the 2015 vintage show elegance, delicacy, medium body, and lower alcohol content; they exhibit vivacious fruit characters balanced by fresh acidity. This year, the individuality of each site and variety comes to the fore, displaying the unique qualities of each terroir with pronounced aromatics. Yields: 2.7 tons per acre.

AGING & BOTTLING

Aging for 18 months in new French oak (65%) in combination with second use oak (35%). Bottled in December 2016; unfiltered and unfiltered.

TASTING NOTES

Brilliant ruby red with deep plum tones. The nose exhibits black fruit notes of currants and figs, white pepper and herbal notes of thyme and jarilla. The palate is structured and boasts a distinct personality that lingers on a long and persistent finish.



VINACOBOS.COM