



VIÑA COBOS

# BRAMARE

Luján de Cuyo Appellation

MALBEC



Varietal Composition	100% Malbec
Vintage	2014
Harvest	Hand-harvested, April 4th to 22nd.
Appellation	Luján de Cuyo is a traditional and well-known wine-growing region in Mendoza. This 'prime zone' is situated in high elevation location, 3251-3467 f.a.s.l., at the foothills of the Andean Mountains. Its semi-desert climate and low-nutrient gravelly soils provide ideal conditions for producing high quality grapes.
Growing Season	The grape cycle started beforehand with early bud breaks as a result of the dry and warm spring. The growing season continued to evolve well. Special care and management in the vineyard helped to overcome the impact of unusual rainfalls reported during mid-December up to late March. Despite the predictable delays in sugar accumulation, the grapes achieved full physiological maturity, and harvest took place slightly later than normal.
Yield	2.0 to 3.79 tons per acre.
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	4 days cold soak; 24 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 15% new French oak barrels and 20% new American oak barrels, 65% second use.
Bottling	October 2015; unfinned and unfiltered.
Tasting Notes	An attractive and elegant Malbec. The color is deep red with violet hues. It has an intense spicy aroma of pepper, cloves, cinnamon and other spices, combined with ripe black fruits and hints of roses. The palate is smooth with firm and chewy tannins. It is beautifully balanced with a persistent finish.