



VIÑA COBOS

PAUL HOBBS

BRAMARE

Malbec

VALLE DE UCO

2015

VARIETAL COMPOSITION

100% Malbec

HARVEST

Hand-harvested - April 9th to 14th, 2015

APPELLATION

Valle de Uco

VINEYARD

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

SOIL

The soils are very 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 season presented several challenges relating to weather conditions: a cool spring, with lower than average temperatures and late frosts affecting yields. Mid-summer saw heat waves and rain, resulting in a natural thinning of the grape bunches. Harvest started earlier than usual in some areas. Yields: 4.0 tons per acre.

AGING & BOTTLING

Aged for 18 months in new French oak (25%) and new American oak (5%), as well as second-use oak (70%). Bottled in December 2016. Unfined and unfiltered.

TASTING NOTES

Deep ruby red and purple tones. Intense floral and red fruit aromas of violets, plums, cherries, and raspberries. The fruit and floral flavor intensity continues on the round palate, balanced by firm tannins that persist on a long finish.

