

BRAMARE

Malbec

REBÓN VINEYARD



Varietal Composition	100% malbec
Vintage	2008
Harvest	April 17; hand harvested
Appellation	La Consulta, San Carlos
Vineyard	Rebón Vineyard
Vine Age	7 years
Soil	The soils in the specific block destined to this wine are sandy, with a marked slope and very well drained.
Site	Grown at the foot of the Andes Mountains (3,330 feet elevation), the vines receive Southeast sun exposure; with semi-desert conditions. The large diurnal temperature variation between warm days and cool nights enhances the development of fruit aromatics and deep color.
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, March was warmer and allowed for slow, consistent ripening of the red varieties.
Yield	2.8 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8-ton closed-top stainless steel tanks
Maceration	4-to 5-day cold soak; 30 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	18 months in Taransaud, Demptos and Seguin Moreau French and American oak barrels; 70% new
Bottling	December 21, 2009; unfinned and unfiltered
Tasting Notes	Intense, dark fuchsia hues with luminous red flints of color. Aromas of freshly crushed violet flowers envelop a deep core of ripened plums. Racy black berry and espresso flavors are followed by mouthfuls of Chambord and indigo fruits. The finish is balanced with acidity and firm tannins, creating a malbec of great finesse with a lingering impression.