

# BRAMARE

*Malbec*

## MARCHIORI VINEYARD



Varietal Composition	100% malbec
Vintage	2008
Harvest	April 15; hand-harvested
Appellation	Perdriel, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	Over 50 years
Soil	Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Site	Southeast sun exposure; semi-desert climate at the foot of the Andes Mountains (2,900 feet)
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 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; 31 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	Deep crimson colors with shades of magenta accompany intense aromas of espresso and cassis. An expansive, deeply structured palate reveals black raspberry, currant, graphite and violets with traces of dark Baker's chocolate. This full-bodied, highly structured wine balances acidity with velvety tannins leaving a lasting impression. Alcohol 14.9%

