



BRAMARE

Malbec

VALLE DE UCO



Varietal Composition:	100% Malbec
Vintage:	2009
Harvest:	April 7-8; hand-harvested
Appellation:	San Carlos and Tupungato, in Valle de Uco, Mendoza at 3,330 to 3,840 feet elevation. Soils are very heterogeneously composed, with sand and rocky patches. This area presents an important slope which favors soil drainage. These factors and the cold nights result in fruit with marked high color and flavor concentration.
Growing Season:	An early winter ushered in by frost right after harvest on April 14th was followed by a rainy but temperate spring that set a mid-sized crop. Our vineyards escaped the typical summer hailstorms that were concentrated on eastern Mendoza this year, enjoying moderate summer temperatures and a warm, very dry finish to the growing season. Yields were comparable to the excellent 2007 vintage.
Yield:	3.6 to 3.8 tons per acre
Primary Fermentation:	Fermented with selected yeasts in 8 and 17-ton closed-top stainless steel tanks
Maceration:	4-5 day cold maceration; 22 days total maceration
Secondary Fermentation:	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging:	18 months in French and American oak barrels, 30% new
Bottling:	December 2010, unfinned and unfiltered
Tasting Notes:	A very vivacious Malbec with purplish hues and intense violet flower and roses on the nose, with a hint of chocolate and black licorice in the background. The palate displays memories of plum liquor, coffee cream and tobacco. Graced with sweet, fine-grained tannins, it is intense yet balanced.