

BRAMARE

MALBEC

MARCHIORI VINEYARD



Varietal	100% Malbec
Vintage	2003
Harvest date	April 13
Appellation	Perdriel, Mendoza, Argentina

VINEYARD

Name	Marchiori Vineyard Owner: Nico Marchiori
Location	19 miles south of the city of Mendoza, at the corner of Route 7 and Calle Cobos
Altitude	2,900 feet above sea level
Vine age	50+ years
Soil	Upper strata of grey and white clay and sandy loam; gives way to substrata of gravel and stone. Low in organic material; alluvial; very well-drained
Site	Southeast sun exposure; semi-desert climate; at the foot of the Andes Mountains
Harvest	Hand-harvested grapes; cold; 25.7° Brix
Yield	3.1 tons/acre
Growing season	The growing season began with hot, dry 'Zonda' (wind coming from the Andes, lowering the humidity to 0-5% in some cases, with warm temperatures) which affected the crop set, lowering the yields. Consistent temperatures throughout a long summer allowed for slow and full ripening of the fruit, resulting in rich and opulent wines

WINEMAKING

Primary fermentation	Fermented in 8-ton closed-top stainless steel fermentors
Maceration	4 to 5-day cold soak, 25-day total maceration
Secondary fermentation	Native malolactic fermentation in barrel
Aging	18 months in French and American oak barrels (70% French, 30% American); 50% new
Bottling	December 2004; unfinned and unfiltered

TASTING NOTES

Appearance	Deep red/purple
Nose	Blueberry, milk chocolate and caramel
Palate	Huge and ripe, focused flavors of blackberry and cola with hints of espresso and caramel; and while it shows firm tannins, they are velvety and sweet. A stunning full-bodied Malbec

Cases imported	600
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