

Bramare

Appellation Lujan de Cuyo

Cabernet Sauvignon

Varietal Composition	100% cabernet sauvignon
Vintage	2005
Harvest	April 17-24; hand-harvested
Appellation	Lujan de Cuyo, Mendoza, Argentina
Appellation Description	Lujan de Cuyo is known historically as the 'prime zone' for wine-growing in Mendoza. Its high altitude location at around 2,500 feet, in combination with a semi-desert climate and low-nutrient gravelly soils provide ideal conditions for cultivation of high quality fruit.
Growing Season	2005 was an exceptional growing season in Mendoza for all varieties, eclipsing even the superb 1996 vintage. Warm days moderated by cool evening temperatures provided for slow ripening and full flavor development in the fruit. A nearly rain-free fall secured an excellent harvest.
Yield	2.2 to 2.9 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8 to 15 ton closed-top stainless steel tanks
Maceration	4-to 5-day cold soak; 28 to 30 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	18 months in a combination of French and American oak; 42% new
Bottling	January 27, 2007; unfiltered and unfiltered
Tasting notes	Classic, deep garnet color carries scents of blackberry, tobacco and graphite. The plush, boldly-structured palate offers a rich interplay of pure, concentrated black and red fruit flavors with earthy notes of underbrush and spice. These flavors carry through to a finish accented by ripe, chewy tannins. Alcohol 14.9%



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