

BRAMARE

CABERNET SAUVIGNON

Appellation Lujan de Cuyo

Varietal Composition	100% cabernet sauvignon
Vintage	2006
Harvest	April 17- May 2; 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	Despite snow and higher than normal precipitation in late spring, the 2006 growing season was warm and dry overall. Summer temperatures were moderate and even. The result was fruit of even higher quality and greater concentration than that of the outstanding 2006 vintage.
Yield	2.4 to 2.8 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; 24 to 28 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 6 months to completion
Barrel Aging	18 months in American oak barrels ; 37% new
Bottling	December, 2007; unfinned and unfiltered
Tasting notes	Deep black garnet in color, this Cabernet Sauvignon meets the nose with aromas of blackcurrant, dried herbs, tobacco and a savory note of Serrano ham. The entry is a rich display of blackberries, plums and pencil shavings accented with cola and black tea. Firmly structured and velvety through the mid-palate, it finishes with gripping tannins that suggest a wine of great ageability.



VIÑA COBOS