

BRAMARE

CABERNET SAUVIGNON

Appellation Luján de Cuyo

Varietal Composition	100% cabernet sauvignon
Vintage	2007
Harvest	May 2-3; hand-harvested
Appellation	Luján de Cuyo, Mendoza, Argentina
Appellation Description	Luján de Cuyo is known historically as the 'prime zone' for wine-growing in Mendoza. Its high elevation location (2,850-3,215 ft), in combination with a semi-desert climate and low-nutrient gravelly soils provide ideal conditions for cultivation of high quality fruit.
Growing Season	A mild winter with minimal frost was followed by warm, consistent temperatures in spring that set a healthy, uniform crop. A long, moderate growing season followed, allowing fruit to ripen slowly and fully. Rains in mid-March necessitated the delay of harvest to give the vines time to shed the excess moisture and re-concentrate flavors in the berries.
Yield	3.1 to 3.4 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; 25 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 6 months to completion
Barrel Aging	18 months in French and American oak barrels; 37% new
Bottling	December 11, 2008; unfinned and unfiltered
Tasting Notes	Deep crimson in color and scented with black fruits, cedar and graphite, this full-bodied cabernet is meaty in texture, dense and layered. The palate exhibits bold flavors of cassis, mocha and sweet tobacco wrapped in chewy tannins that carry through the mid-palate to accompany abundant notes of earth and spice over a long finish. Alcohol 14.4%



VIÑA COBOS