

BRAMARE

Marchiori Vineyard

Malbec

Varietal Composition	100% malbec
Vintage	2007
Harvest	April 18; hand harvested
Appellation	Perdriel, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	Over 50 years
Soil	Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Site	Southeast sun exposure; semi-desert climate at the foot of the Andes Mountains (2,900 feet)
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 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; 3 months to completion
Barrel Aging	18 months in Taransaud, Demptos and Seguin Moreau French and American oak barrels; 68% new
Bottling	December 11, 2008; unfinned and unfiltered
Tasting Notes	Deep, black/magenta color accompanies intense aromas of chambord, sweet tobacco, violets and earth. The firmly structured, tightly woven palate intrigues with hints of ripe black blackberry, plum and bergamot enhanced by subtle overtones of vanillin. Balanced acidity accompanies prominent, fine-grained tannins over a lasting finish. Alcohol 14.9%



VIÑA COBOS