

Bramare

Appellation Lujan de Cuyo

Malbec

Varietal Composition	100% malbec
Vintage	2005
Harvest	April 21-27; 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 stony soils provide ideal conditions for cultivation of high quality fruit.
Growing Season	2005 was an exceptional growing season in Mendoza for all varietals, 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	2.1 to 3 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; 46% new
Bottling	January 27, 2007; unfinned and unfiltered
Tasting notes	Dense black/purple color carries heady aromas of violet, cocoa and white pepper to introduce this gorgeous, mouth-coating malbec. Structure and refinement define a richly textured palate that opens with lively flavors of blueberry, black cherry and anise. Silky tannins and mineral notes linger over a long finish. Alcohol 14.9%



VIÑA COBOS