

# BRAMARE

## MALBEC

### *Appellation Lujan de Cuyo*

Varietal Composition	100% malbec
Vintage	2006
Harvest	April 25-27; 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	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	2.2 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; 25 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	18 months in American oak; 38% new
Bottling	December, 2007; unfinned and unfiltered
Tasting notes	Inky, dense violet in color, this Malbec offers a fine balance of poise and power. The nose brims with raspberries, anise, cherries and black pepper notes while in the mouth, the full-bodied impression carries flavors of cassis, red licorice, figs and hints of smoke. A long finish leaves the mouth enveloped in big, chewy tannins.



VIÑA COBOS