

# BRAMARE

MALBEC

*Appellation Luján de Cuyo*

Varietal Composition	100% malbec
Vintage	2007
Harvest	April 18-19; 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 (2,950-3,450 ft), in combination with a semi-desert climate and low-nutrient stony 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	2.9 to 3.2 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 22% new American oak and 15% new French oak; 63% used
Bottling	December 11, 2008; unfinned and unfiltered
Tasting Notes	This viscous, violet-hued malbec is perfumed with raspberry and black pepper. The mouth-coating palate unfolds in concentrated, finely textured layers of dark fruits, licorice and underbrush that are enhanced by hints of vanillin and roasted coffee over a lengthy finish graced with firm tannins and spicy notes. Alcohol 14.7%



VIÑA COBOS