

# BRAMARE

*Marchiori Vineyard*

Malbec

Varietal Composition	100% malbec
Vintage	2005
Harvest	April 18-19; 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	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	2.8 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; 30 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; 53% new
Bottling	January 27, 2007; unfinned and unfiltered
Tasting notes	The 2005 Bramare Malbec boasts impressive muscularity, intensity and complexity. Dense black/violet color and aromas of blueberry and tobacco are a prelude to a palate exploding with black and blue fruits, textured and layered with bittersweet cocoa, cedar, violets and a touch of vanillin. Firm but very fine-grained tannins coat the mouth and permeate a long, earthy finish. Alcohol 14.9%



VIÑA COBOS