

# BRAMARE

*Marchiori Vineyard*

Malbec

Varietal Composition	100% malbec
Vintage	2006
Harvest	April 22-23; 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	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 2005 vintage.
Yield	2.7 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; 65% new
Bottling	January 16, 2008; unfinned and unfiltered
Tasting notes	The 2006 Bramare Malbec from the Marchiori Vineyard exhibits a deep, dark violet hue. The nose is layered with aromas of blonde tobacco, ripe raspberries, cocoa powder and vanilla bean. An expansive, deeply-structured palate reveals undertones of graphite, espresso and violets. Firm tannins are balanced with acidity, creating a mouth-filling malbec of great finesse, that leaves a lasting impression. Alcohol 15.4%



VIÑA COBOS