



VIÑA COBOS

BRAMARE

Valle de Uco Appellation

MALBEC



Varietal Composition	100% Malbec
Vintage	2014
Harvest	Hand-harvested, April 8th to 30th.
Appellation	The vineyards are located in San Carlos and Tupungato, both districts of Valle de Uco, Mendoza. They are situated between 3,330 to 3,845 feet elevation in the foothills of the Andean Mountains. The soils are very heterogeneous, with sand and rocky patches. These sites present a pronounced slope, which favors soil drainage, along with the cold nights contribute to fruit ripening.
Growing Season	The grape cycle started beforehand with early bud breaks as a result of the dry and warm spring. The growing season continued to evolve well. Special care and management in the vineyard helped to overcome the impact of unusual rainfalls reported during mid-December up to late March. Despite the predictable delays in sugar accumulation, the grapes achieved full physiological maturity, and harvest took place slightly later than normal.
Yield	2.0 to 3.79 tons per acre
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	4 days cold soak; 25 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 15% new French oak barrels and 20% new American oak barrels, 65% second use.
Bottling	October 2015, unfinned and unfiltered.
Tasting Notes	This stylish Malbec has a deep red color. The nose is intensely fruit-driven with ripe berries, plum, cherry and cassis, accompanied by delicate floral hints of violets, integrated with subtle notes of spices like pepper and tobacco. On the palate, the wine is silky and elegant, with full, sweet tannins. It is youthful and vibrant with a long finish.