



VIÑA COBOS

BRAMARE

Touza Vineyard

MALBEC



| | |
|------------------------|---|
| Varietal Composition | 100% Malbec |
| Vintage | 2013 |
| Harvest | Hand-harvested, April 17th. |
| Appellation | Las Compuertas, Luján de Cuyo, Mendoza. |
| Vineyard | Touza Vineyard. 3.444 f.a.s.l. Young vineyard, cane pruned, traditional furrow irrigation. Well-developed radical system, exploring up to 3.28 feet deep. This wine comes from vines of 8 years. |
| Soil | Deep profile, homogeneous, loam sandy texture with presence of laminar boulders of small size within the first 15.74 inches. Deeper, the soil shows a finer texture as well permeable. |
| Growing Season | Winter began dry, without major weather events. Spring presented very good thermal amplitude. Between November and December some hail occurred with no damage reported. By the time of blooming, climate conditions were very good; flowers could successfully complete their cycle. All varieties showed great balance and intensity; elegance, purity and clarity in the fruit, with ripe tannins. |
| Yield | 4 tons per acre |
| Primary Fermentation | Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks. |
| Maceration | 4 days cold soak; 22 days total maceration. |
| Secondary Fermentation | Native malolactic fermentation in barrel; 4 months to completion. |
| Barrel Aging | 17 months, 48% new French oak barrels and 7% new American oak barrels, 45% second use. |
| Bottling | November 2014, unfiltered and unfiltered. |
| Tasting notes | This malbec has great personality; it is robust and cheerful exhibiting a great red color with violet tones. Its delicious floral nose, is well integrated with the red fruit. We also find black fruit, together with tobacco, chocolate, mocha and clove. An extraordinary wine on the palate due to its amplitude and persistence, with firm tannins and lots of fresh red fruit. This is an outstanding wine with a long and pronounced finish. |