



VIÑA COBOS

BRAMARE

Luján de Cuyo Appellation

CABERNET SAUVIGNON



Varietal Composition	100% Cabernet Sauvignon
Vintage	2013
Harvest	Hand-harvested, April 19th to 25th.
Appellation	Luján de Cuyo, is known historically as the ‘prime zone’ for wine-growing in Mendoza. Its high elevation location, 3251-3467 f.a.s.l., in combination with a semi-desert climate and low-nutrient gravelly soils, provide ideal conditions for producing high quality fruit.
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	2,0 to 2.45 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks.
Maceration	4 days cold soak; 24 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 11% new French oak barrels and 20% new American oak barrels, 69% second use.
Bottling	November 2014; unfinned and unfiltered.
Tasting Notes	Dark red with jet black and purple hues. This paramount Luján de Cuyo cabernet sauvignon flaunts gobs of cassis and sour cherry, milk chocolate, black peppercorns, dried herbs and subtle earthy notes. The entrance leads with blackberry, boysenberry and great sucrosity, followed by spices. Firm, ripe tannins, creamy texture, and a long finish underline the wine’s elegance and great personality.