



VIÑA COBOS

BRAMARE

Luján de Cuyo Appellation

MALBEC



Varietal Composition	100% Malbec
Vintage	2013
Harvest	Hand-harvested, April 9th to 24th.
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 3.79 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 and 17 ton stainless steel tanks.
Maceration	4 days cold soak; 22 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 10% new French oak barrels and 21% new American oak barrels, 69% second use.
Bottling	November 2014; unfinned and unfiltered.
Tasting Notes	This Luján de Cuyo malbec seduces with its deep amethyst and ruby tones. The nose has great presence of cassis and strawberry opening to joyful notes of caramel, white pepper, star anise, dark chocolate and graphite, enlivened with delicate mint and rosemary notes. Remarkably broad in mouth, this elegant malbec shows sweet, firm tannins and a very long finish with great persistence.