



VIÑA COBOS

# BRAMARE

Luján de Cuyo Appellation

CABERNET SAUVIGNON



Varietal Composition	100% Cabernet Sauvignon
Vintage	2012
Harvest	Hand-harvested, April 10th to 21st.
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	The winter was dry, with scarce rainfalls. Some climate events like Zonda wind, hail or late frost occurred within July, September and November; nevertheless weather conditions stabilized during summer permitting the fruit to achieve a good ripening. By harvest time, all grapes presented very good maturity and intensity; particularly, the red varieties showed a very deep color, with good structure and concentration on the palate.
Yield	2,0 to 2.89 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 and 17 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, 10% new French oak barrels and 20% new American oak barrels, 70% second use.
Bottling	October 2013; unfined and unfiltered.
Tasting Notes	Deep red color with violet hues. Very intense aromas of pepper, cloves, cinnamon and other spices, along with black fruits and roses. It is a complex wine, long and structured; wide and firm tannins and a long end with a lovely red fruits' aftertaste.