



VIÑA COBOS

BRAMARE

Zingaretti Vineyard

MALBEC



Varietal Composition	100% Malbec
Vintage	2013
Harvest	Hand-harvested, April 24th.
Appellation	Villa Bastías, Valle de Uco, Mendoza.
Vineyard	Zingaretti Vineyard. 3772 f.a.s.l. A traditional vineyard, cane pruned, high density plantation and furrow irrigation. Well-developed radical system, which explores up to the 3.93 feet. This wine comes from vines of more than 80 years.
Soil	The profile shows a clay sandy texture within the first 23.62 inches, supported by a transition layer of 5.9 inches of coarse texture. All of this above a bed of eroded boulders of medium size, mixed with sharp stones of smaller size.
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	2.45 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks.
Maceration	4 days cold soak; 25 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 58% new French oak barrels and 6% new American oak barrels, 36% second use.
Bottling	November 2014, unfiltered and unfiltered.
Tasting notes	This malbec presents a very good color, purple red with violet sparks, bright and deep. It opens up with elegance to show us aromas of wild fruit like rosehip or sour cherries and massive red fruit. The notes of violets transport us immediately to the Uco Valley. We find caramel, cinnamon and spices combined with earthy notes, ink and touches of gunpowder. A sweet feeling on the palate and great minerality; black plums and chocolate. An unctuous, concentrated, round wine, with firm, sweet tannins and a long end.