



VIÑA COBOS

BRAMARE

Rebon Vineyard

LA CONSULTA · VALLE DE UCO

MALBEC



Varietal Composition	100% Malbec
Vintage	2014
Harvest	Hand-harvested, April 15th.
Appellation	La Consulta, San Carlos, Mendoza.
Vineyard	Rebon Vineyard. 3.330 f.a.s.l. Outstanding vineyard, spur pruning cordon. A well-developed radial system. Furrow irrigation. This wine comes from 10 year old vines.
Soil	Sandy-loam soil, with medium size pebbles on the upper layers and boulders in the lower layers.
Growing Season	The grape cycle started beforehand with early bud breaks as a result of the dry and warm spring. The growing season continued to evolve well. Special care and management in the vineyard helped to overcome the impact of unusual rainfalls reported during mid-December up to late March. Despite the predictable delays in sugar accumulation, the grapes achieved full physiological maturity, and harvest took place slightly later than normal.
Yield	3.79 tons per acre
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	4 days cold soak; 29 days total maceration.
Secondary Fermentation	Native malolatic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 60% new French oak barrels and 5% new American oak barrels, 35% second use.
Bottling	November 2015, unfinned and unfiltered.
Tasting notes	The Bramare from Rebon Vineyard is an attractive and complex wine. It has an excellent ruby red hue with pleasant aromas of ripe red fruit and a fresh touch of wild herbs and violets. The wine has a great structure on the palate, round and elegant with good concentration. It has velvety tannins as well as a marked minerality, and a long finish.