

# BRAMARE

## VIÑA COBOS

Luján de Cuyo Appellation

PAUL HOBBS

VARIETAL COMPOSITION  
100% Cabernet Sauvignon

HARVEST  
Hand-harvested - April 7th to 17th, 2015

APPELLATION  
Luján de Cuyo - Mendoza

### VINEYARD

Luján de Cuyo, Mendoza. A traditional and well-known wine-growing region in Mendoza, situated at high elevations from 3,251 to 3,467 feet. Semi-desert climate.

### SOIL

Low-nutrient gravelly soils provide ideal conditions for producing high quality grapes.

### GROWING SEASON

The season presented several challenges relating to weather conditions: a cool spring, with lower than average temperatures and late frosts affecting yields. Mid-summer saw heat waves and rain, resulting in a natural thinning of the grape bunches. Harvest started earlier than usual in some areas. Yields: 4.0 tons per acre.

### AGING & BOTTLING

Aged for 17 months in new French oak (25%) and new American oak (5%), as well as second-use oak (70%). Bottled in December 2015. Unfined and unfiltered.

### TASTING NOTES

Deep and intense red with dark violet hues, the wine has a powerful aromatic expression: black and red fruits like plum and blackberry elegantly compliment the spicy notes. There is good structure in the mouth, and the round tannins lead to a long and persistent finish.

