



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, from 3,251 to 3,467 feet, 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 any major climatic events. November and December saw some hail, but no damage was reported. Spring presented very good temperature variation and, at the time of flowering, weather conditions were perfect, allowing the flowers to develop fully. All of the resulting wines show great balance, intensity, and elegance, with a purity of fruit elevated by 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 oak barrels.
Bottling	November 2014; unfinned and unfiltered.
Tasting Notes	The color is deep amethyst with ruby tones. On the nose, there is cassis and strawberry, opening up to notes of caramel, white pepper, star anise, dark chocolate and graphite. Delicate mint and rosemary notes enliven the bouquet. On the palate, this elegant wine displays sweet, firm tannins and a lasting finish.