



VIÑA COBOS

BRAMARE

Rebon Vineyard

MALBEC



Varietal Composition	100% Malbec
Vintage	2013
Harvest	Hand-harvested, April 23th.
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, which explores all the profile. Furrow irrigation. This wine comes from vines of 10 years.
Soil	The first 15.74 inches of the profile show a loam sandy texture. The rest of the profile has prevalence of rough texture particles, increasing its size when going deeper. Two layers of rounded boulders appears, the closest to the surface is cemented with calcium carbonate.
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	3.79 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks.
Maceration	4 days cold soak; 29 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	The malbec from our Rebon vineyard is attractive and complex. It has an excellent ruby red and aromas of red fruit, blackberry and a fresh touch of herbs and violets, toasted sugar, dried figs and a touch of anise. On the palate it has great structure; it is round and elegant with good concentration. It has firm tannins and a notorious minerality. This wine is fresh on the palate and has a good finish.