



VIÑA COBOS

BRAMARE

Marchiori Vineyard

CABERNET SAUVIGNON



Varietal Composition	100% Cabernet Sauvignon
Vintage	2013
Harvest	Hand-harvested, April 21st.
Appellation	Perdriel, Luján de Cuyo, Mendoza.
Vineyard	Marchiori Vineyard. 3.264 f.a.s.l. Cane pruned vineyard. Traditional furrow irrigation. Well-developed radical system among all the profile. This wine comes from vines of more than 50 years.
Soil	This lot has very deep soils, with predominance of loam and clay texture. There is also sand, improving significantly the drainage. Smaller size stones are surrounded with gravel, and slightly carbonated; they appear below the 3.28 feet.
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 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks.
Maceration	4 days cold soak; 32 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 45% new French oak barrels, 55% second use.
Bottling	November 2014, unfinned and unfiltered.
Tasting notes	This is a cabernet sauvignon to highlight because of its elegance and intensity. It has a great deep red color. On the nose we find the freshness of the red fruit and cassis, accompanied by notes of tobacco, chocolate and spices We also find black pepper, clove, mocha, graphite and hints of gunpowder. On the palate it is expressive and spirited, shows great power and volume. It is an unctuous wine with marked tannins. We find aromas of ink and great fruit in a long and complex finish.