



VIÑA COBOS

# BRAMARE

Valle de Uco Appellation

MALBEC



Varietal Composition	100% Malbec
Vintage	2013
Harvest	Hand-harvested, April 18th to 30th.
Appellation	San Carlos and Tupungato, in Valle de Uco, Mendoza from 3,330 to 3,845 feet elevation. Soils are very heterogeneous, with sand and rocky patches. This area presents an important slope which favors soil drainage. These factors, along with the cold nights, result in fruit with remarkable deep color and flavor concentration.
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	4.0 tons per acre
Primary Fermentation	Fermented with selected yeasts in 8 and 17 ton stainless steel tanks.
Maceration	4 days cold maceration; 23 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 4 months to completion.
Barrel Aging	17 months, 7% new French oak barrels and 21% new American oak barrels, 72% second use.
Bottling	October 2014, unfinned and unfiltered.
Tasting Notes	A malbec of beautiful red shades with purple accents, dark and lustrous. Expressive nose displaying blueberry, red plum, red and sour cherry. In mouth, the delightful notes of cacao, plums, truffle, coconut and caramel, with a hint of toasted brioche make it very elegant. The palate is fleshy, with good entrance, balanced acidity, firm tannins and a lasting finish.