



VIÑA COBOS

# BRAMARE

## Marchiori Vineyard

PERDRIEL · LUJÁN DE CUYO

MALBEC



Varietal Composition	100% Malbec
Vintage	2014
Harvest	Hand-harvested, April 16th.
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 old.
Soil	Deep soils, upper strata of clay-loam to sandy-loam, and substrata of river-washed cobbles and round stones.
Growing Season	The grape cycle started beforehand with early bud breaks as a result of the dry and warm spring. The growing season continued to evolve well. Special care and management in the vineyard helped to overcome the impact of unusual rainfalls reported during mid-December up to late March. Despite the predictable delays in sugar accumulation, the grapes achieved full physiological maturity, and harvest took place slightly later than normal.
Yield	1.78 tons per acre.
Primary Fermentation	Fermented in 8 ton closed-top stainless steel tanks.
Maceration	5 days cold soak; 29 days total maceration.
Secondary Fermentation	Native malolatic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 60% new French oak barrels and 5% new American oak barrels, 35% second use.
Bottling	November 2015, unfinned and unfiltered.
Tasting notes	The Bramare from Marchiori Vineyard is a bright red malbec with violet tones. It expresses great complexity and a thrilling minerality with ripe red fruit and subtle graphite, tobacco and chocolate notes. A polished wine with a velvety mouthfeel, it is delightful and persistent, with an extraordinary finish.