



VIÑA COBOS

# BRAMARE

Cabernet Sauvignon

LUJÁN DE CUYO

2018

#### HARVEST

Hand-harvested  
March 27<sup>th</sup> to April 23<sup>th</sup>, 2018

#### VARIETAL COMPOSITION

100% Cabernet Sauvignon

#### APPELLATION

Luján de Cuyo, Mendoza

#### VINEYARD

Luján de Cuyo, Mendoza. Traditional grape growing region in Mendoza, situated at high elevation of 3,250 to 3,470 feet (990 to 1,060 meters). Semi-desert climate.

#### SOIL

Low-nutrient gravelly soils provide ideal conditions for producing high quality grapes.

#### GROWING SEASON

The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration. The harvest began on February 16<sup>th</sup> with Chardonnay de Los Árboles, Tunuyán and ended on April 20<sup>th</sup> with Cabernet Sauvignon de El Peral, Tupungato.

#### AGING & BOTTLING

Aging for 18 months in new French oak (20%) and new American oak (10%) in combination with second use oak (70%). Bottled in October 2019. Unfined and unfiltered.

#### TASTING NOTES

Deep vermilion red. Expressive, sweet and intense nose. Fruity and spicy aromas with scents of ripe fruit and sweet spices such as cinnamon and clove. The palate is concentrated, with sweet and velvety tannines.



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