



VIÑA COBOS

BRAMARE

Malbec

LUJÁN DE CUYO

2018

HARVEST

Hand-harvested
March 7th to April 12th, 2018

VARIETAL COMPOSITION

100% Malbec

APPELLATION

Luján de Cuyo

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 16th with Chardonnay de Los Árboles, Tunuyán and ended on April 20th 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 purple color. Aromas of ripe red and black fruit mixed with spicy notes of vanilla, clove, cinnamon and cigar box. Hints of confectionery. Concentrated palate with sweet tannins and a velvety texture.

