



VIÑA COBOS

# BRAMARE

Malbec

LUJÁN DE CUYO

2019

#### HARVEST

Hand-harvested  
March 18<sup>th</sup> to April 9<sup>th</sup>, 2019

#### 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 2019 harvest was marked by two decisive factors: the great thermal amplitude and the low rainfall. The first, allowed to reach an optimum concentration of the grape, fineness in the grain of the tannins, good acidity and moderate potential alcohols. On the other hand, the second guaranteed ideal health conditions throughout the harvest period. This combination made it possible to obtain bunches of excellent quality. The harvest began at the end of February with Chardonnay from Gualtallary, Tupungato and ended at the end of April, with Cabernet Sauvignon from Perdriel, Luján de Cuyo and El Peral, Tupungato.

#### AGING & BOTTLING

Aging for 18 months in new French oak (24%) in combination with second use oak (76%). Bottled in November 2020. Unfined and unfiltered.

#### TASTING NOTES

Deep ruby red with dark tones. On the nose is pure, fresh, complex and elegant, with aromas of rose petals and sour cherry. Round palate with a velvety texture, juicy tannins and a long finish.

