



VIÑA COBOS

# BRAMARE

Malbec

VALLE DE UCO

2018

#### HARVEST

Hand-harvested  
March 7<sup>th</sup> to April 12<sup>th</sup>, 2018

#### VARIETAL COMPOSITION

100% Malbec

#### APPELLATION

Valle de Uco

#### VINEYARD

San Carlos, Tupungato and Tunuyán, Valle de Uco. Located at high elevation: 3,330 to 3,845 feet (1,015 to 1,172 meters). Semi-desert climate.

#### SOIL

Alluvial; composed predominately of sand and rock, with some limestone.

#### 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 purple red. Spicy, fruity and complex character. Beautiful scents of fresh red berries with hints of violets combined with baking spices notes. Vibrant acidity, and elegant mid-palate with silky texture.



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