



VIÑA COBOS

BRAMARE

CABERNET SAUVIGNON
LUJÁN DE CUYO 2018

VINEYARD

- Appellation: Luján de Cuyo
- Perdriel, Agrelo, Las Compuertas
- Soils: The soils range from sandy loam to clay loam

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.

HARVEST

- Hand-harvest with shears
- Harvest date: March 15 to April 5

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged 18 months in French oak barrels, 20% new
- Bottled unfiltered and unfiltered, October 2019
- Varietal composition: 100% Cabernet Sauvignon

TASTING NOTES

Bright ruby red color with darker tones. With aromas of sweet spices, red pepper and notes of vanilla. Round, creamy tannins with a medium-to-full-bodied.

