



VIÑA COBOS

BRAMARE

MALBEC
LUJÁN DE CUYO 2019

VINEYARD

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

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.

HARVEST

- Hand-harvest with shears
- Harvest date: March 18 to April 9

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged 18 months in French oak barrels, 23% new
- Bottled unfiltered, October 2020
- Varietal composition: 100% Malbec

TASTING NOTES

Deep ruby red color with dark tones. On the nose purity, freshness, complexity and elegance are perceived, with aromas of rose petals and sour cherries. On the palate, round, medium-bodied with a velvety texture, juicy tannins and a long finish.

