



VIÑA COBOS

BRAMARE

MALBEC
VALLE DE UCO 2019

VINEYARD

- Appellation: Valle de Uco
- Gualtallary, Los Chacayes, Los Arboles, La Consulta, Altamira
- Soil: stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage.

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 7 to April 11

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 and unfiltered, October 2020
- Varietal composition: 100% Malbec

TASTING NOTES

Purplish red with purple highlights. Black fruit, pepper, violets, fresh and focused. Medium to full bodied. Structure, good acidity, fine-grained tannin.





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GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to achieve excellent wines.

HARVEST

- Hand-harvest with shears
- Harvest date: March 2 to March 26

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged 18 months in French oak barrels, 21% new
- Bottled unfiltered and unfiltered, November 2021
- Varietal composition: 100% Malbec

TASTING NOTES

Purplish red with purple highlights. Blackberries, cardamom and graphite aromas. Medium to full bodied, with round tannins, good energy and a vivid finish.





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BRAMARE

MALBEC
VALLE DE UCO 2021

VINEYARD

- Appellation: Valle de Uco
- Gualtallary, Los Chacayes, Los Arboles, La Consulta, Altamira
- Soil: stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage. Altitude between 3,115 and 4,855 ft elevation.

GROWING SEASON

During 2021 season, cool conditions prevailed through the end of harvest creating the environment desired for slow, even berry maturation. Snowfall during the winter was much higher than the previous year. Although we are still in a context of water crisis, the availability of water was enough to supply the vineyards properly. The cool summer and the intermittent episodes of rain made the plants vegetate in good conditions and maturity occurred slowly. Areas with rocky soils and good drainage achieved very good concentration and complexity.

HARVEST

- Hand-harvest with shears
- Harvest date: March 10 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, 20% new
- Bottled unfiltered, October 2022
- Varietal composition: 100% Malbec

TASTING NOTES

Deep purple color. Very complex character with aromas of red fruit and violets with hints of spices. On the palate it has a very good structure, fresh acidity and fine grain tannins.





VIÑA COBOS

BRAMARE

VALLE DE UCO
MALBEC 2022

VINEYARD

- Appellation: Valle de Uco
 - Altamira, Gualtallary, La Consulta, Los Arboles, San Pablo, Chacayes, Villa Bastías
- Soil: stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage. Altitude between 3,115 and 4,855 ft elevation.

GROWING SEASON

The 2022 vintage was positive for red varieties in terms of quality. A cold summer allowed progressive polyphenolic maturity, achieving high color intensity and concentration, especially in Malbec. White varieties were affected by the intense rains during February, for this reason the selection of clusters was meticulous to obtain optimum quality grapes.

HARVEST

- Hand-harvest with shears
- Harvest date: March 1 to April 3

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, November 2023
- Varietal composition: 100% Malbec

TASTING NOTES

Deep purple color. Very complex character with aromas of red fruit and violets with hints of spices. On the palate it has a very good structure, fresh acidity and fine grain tannins.

