

BRAMARE

VIÑA COBOS

Luján de Cuyo Appellation

PAUL HOBBS

VARIETAL COMPOSITION

100% Malbec

HARVEST
Hand-harvested - April 4th to 22nd, 2014

APPELLATION
Luján de Cuyo - Mendoza

VINEYARD

Luján de Cuyo, Mendoza. Traditional and well-known wine-growing region in Mendoza. Situated in high elevation location, 3251 to 3467 feet elevation. Semi-desert climate

SOIL

Low-nutrient gravelly soils provide ideal conditions for producing high quality grapes.

GROWING SEASON

The grape cycle started beforehand with early bud breaks as a result of the dry and warm spring. The growing season continued to evolve well. Special care and management in the vineyard helped to overcome the impact of unusual rainfalls reported during mid-December up to late March. Despite the predictable delays in sugar accumulation, the grapes achieved full physiological maturity, and harvest took place slightly later than normal. Yield is of 2.0 to 3.79 tons per acre.

AGING & BOTTLING

Aging for 17 months in new French oak (15%) and new American oak (20%) in combination with second use oak (65%). Bottled in October 2015. Unfined and unfiltered.

TASTING NOTES

The color is deep red with violet hues. It has an intense spicy aroma of pepper, cloves, cinnamon and other spices, ripe black fruits and hints of roses. The palate is smooth with firm and chewy tannins. It is beautifully balanced with a persistent finish.

