

# BRAMARE

## VIÑA COBOS

Valle de Uco Appellation

PAUL HOBBS

### VARIETAL COMPOSITION

100% Malbec

#### HARVEST

Hand-harvested - April 8th to 30th, 2014

#### APPELLATION

Valle de Uco - Mendoza

#### VINEYARD

San Carlos, Tupungato and Tunuyán, Valle de Uco, Mendoza. Elevation between 3,330 to 3,845 feet sobre el nivel del mar. Clima semidesértico.

#### SOIL

The soils are very heterogeneous, with sand and rocky patches. These sites present a pronounced slope, which favors soil drainage, along with the cold nights contribute to fruit ripening.

#### 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

Deep red color. The nose is fruit-driven with ripe berries, plum, cherry and cassis, accompanied by floral hints of violets, and subtle notes of spices like pepper and tobacco. Silky and elegant, with full, sweet tannins. It is youthful and vibrant with a long finish.

