



VIÑA COBOS

# BRAMARE

LUJÁN DE CUYO  
MALBEC 2022

## VINEYARD

- Appellation: Luján de Cuyo
- Agrelo, Perdriel, Las Compuertas, Vistalba
- Soils: The soils range from sandy loam to clay loam. Altitude between 2,780 and 3,600 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: February 23 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, November 2023
- Varietal composition: 100% Malbec

## TASTING NOTES

Deep ruby red color with violet tones. Aromas of red fruit, plum, graphite and floral notes. The palate is round and balanced, with sweet and juicy tannins.

