

BRAMARE

LUJÁN DE CUYO MALBEC 2023

Growing season

The 2023 season stood out for the excellent quality of the grapes in terms of health and balanced ripeness. Various climatic factors occurred during the cycle, including frost, hail, drought, and high temperatures, resulting in the lowest yield harvest since 1960 in Mendoza.

Vineyards

- Appellation: Luján de Cuyo
- Altitude: between 850-1100 m (2,780-3,600 ft).
- Soils: Alluvial. Deep, sandy-loam to silty-loam soils, well-drained with moderate water retention. The subsoil contains a layer of rounded stones.
- Sub-regions wine descriptors:
 - Agrelo: Freshness and menthol hints
 - Perdriel: black fruit and velvety tannins
 - Las Compuertas: texture and concentration
- Growers: 9 vineyards.

Winemaking

- Hand-harvest with shears, 2/24 to 3/14
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks
- 100% malolactic fermentation
- Aged in French oak, 20% new, 18 months
- Bottled unfined

Tasting notes

Deep red ruby color with violet tones. Aromas of red fruit, plum, graphite and hints of floral essence. On the palate it is rounded, juicy, balanced with sweet tannins.

