

BRAMARE

VALLE DE UCO 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: Valle de Uco
- Altitude: between 950-1480 m (3,115 - 4,855 ft).
- Soils: Alluvial. Stony and calcareous soils at higher altitudes with excellent drainage. Very low in organic matter.
- Sub-regions wine descriptors:
 - Los Árboles: spices, black fruit, tannin texture
 - Gualtallary: spices, black fruit
 - La Consulta: round tannins, good volume
 - Villa Bastías: concentration, elegance
 - Altamira: florality, balanced acidity, structure
 - San Pablo: citrus hints, mentholated, freshness
- Growers: 11 vineyards.

Winemaking

- Hand-harvest with shears, 2/23 to 4/11
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks
- 100% malolactic fermentation
- Aged in French oak, 20% new, 18 months
- Bottled unfiltered

Tasting notes

Deep red color with violet tones. Aromas of black fruit, blueberries, plum, dark chocolate and a hint of menthol. On the palate it shows minerality, good balanced and long finish.

