

BRAMARE

LUJÁN DE CUYO CABERNET SAUVIGNON 2021

Growing season

During 2021 season, cool conditions prevailed through the end of harvest creating the environment desired for slow, even berry maturation. Snowfall during the winter was much higher than the previous year. Although we are still in a context of water crisis, the availability of water was enough to supply the vineyards properly. The cool summer and the intermittent episodes of rain made the plants vegetate in good conditions and maturity occurred slowly. Areas with rocky soils and good drainage achieved very good concentration and complexity. The harvest began on February 18 with Chardonnay from Los Chacayes, Tunuyán and ended on April 17 with Cabernet Franc from San Pablo, Tunuyán.

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
 - Vistalba: balanced acidity and red fruit
- Growers: 4 vineyards.

Winemaking

- Hand-harvest with shears, 4/12 to 4/19
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks
- 100% malolactic fermentation
- Aged in French oak, 20% new, 18 months
- Bottled unfinned

Tasting notes

Deep red color with aromas of pink pepper, black fruit and roasted red pepper. On the palate, angular and juicy, with firm tannins, a great mouthfeel and a long finish.

