

BRAMARE

Malbec

APPELLATION LUJÁN DE CUYO



Varietal Composition	100% malbec
Vintage	2008
Harvest	March 31 – April 17; hand-harvested
Appellation	Luján de Cuyo, Mendoza, Argentina
Appellation Description	Luján de Cuyo is known historically as the ‘prime zone’ for wine-growing in Mendoza. Its high elevation location (3,018 - 3,537 ft), in combination with a semi-desert climate and low-nutrient stony soils provide ideal conditions for cultivation of high quality fruit.
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, March was warmer and allowed for slow, consistent ripening of the red varieties.
Yield	2.0 to 3.1 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks
Maceration	4-to 5-day cold soak; 25-28 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	18 months in 22% new American oak and 15% new French oak; 63% used
Bottling	January 18, 2010; unfinned and unfiltered
Tasting Notes	Complexity and depth of flavor characterize this violet-hued, terroir-driven malbec. The nose offers hints of raspberry, blueberry and mocha that reveal themselves more fully in well-articulated, concentrated flavors over a silky palate. Undertones of roasted coffee and vanillin add complexity as firm, fine-grained tannins and minerality grace an endless finish. Alcohol 14.7%