



VIÑA COBOS

BRAMARE

Cabernet Sauvignon

VALLE DE UCO

2018

HARVEST

Hand-harvested
March 27th to April 23th, 2018

VARIETAL COMPOSITION

100% Cabernet Sauvignon

APPELLATION

Valle de Uco

VINEYARD

San Carlos, Tupungato and Tunuyán, Valle de Uco. Located at high elevation: 3,330 to 3,845 feet (1,015 to 1,172 meters). Semi-desert climate.

SOIL

Alluvial; composed predominately of sand and rock, with some limestone.

GROWING SEASON

The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration. The harvest began on February 16th with Chardonnay de Los Árboles, Tunuyán and ended on April 20th with Cabernet Sauvignon de El Peral, Tupungato.

AGING & BOTTLING

Aging for 18 months in new French oak (20%) and new American oak (10%) in combination with second use oak (70%). Bottled in October 2019. Unfined and unfiltered.

TASTING NOTES

Deep red color. Vibrant aromas of black & blue fruits compliment the cassis & black pepper spice. On the palate the wine is juicy and energetic, great texture with round tannins and a long, persistent finish.



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