



BRAMARE

Malbec
LUJÁN DE CUYO
2020

HARVEST	VARIETAL COMPOSITION	APPELLATION
Hand-harvest with shears February 27th to March 26th, 2020	100% Malbec	Luján de Cuyo

VINEYARD

Luján de Cuyo, Mendoza. Traditional grape growing region in Mendoza, situated at high elevation of 3,250 to 3,470 feet (990 to 1,060 meters). Semi-desert climate.

SOIL

The soils range from sandy loam to clay loam, with variable content of stoneclay loamy soils with rocks.

GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to achieve excellent wines. The harvest began on February 18 with Chardonnay from Los Chacayes, Tunuyán and ended on March 27 with Malbec from San Pablo, Tunuyán.

FERMENTATION AND BOTTLING

Aging for 18 months in new French oak barrel (22%), in combination with third use (78%). Bottled in October 2021. Unfined.

TASTING NOTES

Deep purple, violet hues. On the nose, aromas of flowers, graphite and cherry. In the mouth fresh and focused with a persistent finish. Well structured with balanced acidity fine grain tannins and backbone.



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