

# BRAMARE

# Pinot Noir VALLE DE UCO 2020

HARVEST Hand-harvest February 2, 2020 VARIETAL COMPOSITION
100% Pinot Noir

APPELLATION Valle de Uco

#### VINEYARD

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

#### SOIL

The soils are very heterogeneous, with sand and rocky patches. Vines are planted on a pronounced slope, providing good drainage for the soils, and cool nights that contribute to even fruit ripening.

### 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 create excellent wines. The harvest began on February with Chardonnay from Los Chacayes, Tunuyán and ended on March with Malbec from San Pablo, Tunuyán.

## AGING & BOTTLING

Aged for 12 months in French oak (21% new, 79% second use). Bottled in February 2021. Unfined.

# TASTING NOTES

Bright, crimson red color. In the nose it is pure, clean, delicate, with aromas of strawberries and herbal hints. The palate is intense, savory, with tension.

