



BRAMARE

Malbec

VALLE DE UCO
2020

HARVEST	VARIETAL COMPOSITION	APPELLATION
Hand-harvest with shears March 2nd to March 26th, 2020	100% Malbec	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

Sandy loamy soils, with a diverse amount of rocks and limestone sediments.

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 (21%), in combination with third use (79%). Bottled in November 2021. Unfined.

TASTING NOTES

Deep, dark tones. Notes of blackberries, cardamom and graphite in the nose. Juicy tannins with good grip. Medium bodied, pure and very generous in the mouth.



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