



VIÑA COBOS

BRAMARE

Rebon Vineyard

MALBEC



Varietal Composition	100% Malbec
Vintage	2012
Harvest	Hand-harvested, April 11th.
Appellation	La Consulta, San Carlos, Mendoza.
Vineyard	Rebon Vineyard. 3.330 f.a.s.l. Outstanding vineyard, spur pruning cordon. A well-developed radial system, which explores all the profile. Furrow irrigation. This wine comes from vines of 9 years.
Soil	The first 15.74 inches of the profile show a loam sandy texture. The rest of the profile has prevalence of rough texture particles, increasing its size when going deeper. Two layers of rounded boulders appears, the closest to the surface is cemented with calcium carbonate.
Growing Season	The winter was dry, with scarce rainfalls. Some climate events like Zonda wind, hail or late frost occurred within July, September and November; nevertheless weather conditions stabilized during summer permitting the fruit to achieve a good ripening. By harvest time, all grapes presented very good maturity and intensity; particularly, the red varieties showed a very deep color, with good structure and concentration on the palate.
Yield	3.79 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks.
Maceration	5 days cold soak; 27 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 60% new French oak barrels and 5% new American oak barrels, 35% second use.
Bottling	November 2013, unfinned and unfiltered.
Tasting notes	Brilliant ruby red color with black reflexes. Fragrant of red fruit, blackberry and floral notes of violets; hints of coffee beans and tobacco, chocolate and “dulce de leche”. A well-structured and complex malbec, which offers great body and texture with sweet tannins and a harmonious long finish.