



VIÑA COBOS

BRAMARE

Malbec

MARCHIORI ESTATE

2017

HARVEST

Hand-harvest
April 12th, 2017

VARIETAL COMPOSITION

100% Malbec

APPELLATION

Perdriel, Luján de Cuyo

VINEYARD

Marchiori Estate. 3,264 feet (995 meters). Spur pruned vineyard. Traditional furrow irrigation. Well-developed radical system among all the profile. This wine comes from vines of more than 50 years old.

SOIL

Deep soils, upper strata of clay-loam to sandy-loam, and substrata of river-washed cobbles and round stones.

GROWING SEASON

This season was influenced by La Niña and consequently it was significant drier, in contrast to the 2016 growing season. In spring the average temperatures were lower than historical, registering four events of late frosts that affected yields. February started fresh and rainy, delaying the harvest, starting finally on February 16 and ending on April 20. Good weather conditions during harvest season allowed us harvesting grapes of excellent quality and health conditions.

AGING & BOTTLING

Aged for 18 months in new French oak (55%) in combination with second use oak (45%). Bottled in November 2018. Unfined and unfiltered.

TASTING NOTES

Ruby red with purple tones. The nose is very harmonious with scents of red fruits such as fresh plums and cherries, rose petals and sweet spiced notes. The palate is elegant, delicate with smooth tannins.

