

BRAMARE

Cabernet Sauvignon

LUJÁN DE CUYO

2016

HARVEST

Hand-harvested
April 11th to 23th, 2016

VARIETAL COMPOSITION

100% Cabernet Sauvignon

APPELLATION

Luján de Cuyo, Mendoza

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

Low-nutrient gravelly soils provide ideal conditions for producing high quality grapes.

GROWING SEASON

Rainfall - due to the El Niño phenomenon - heavily affected the growing season. The overall average temperature was lower than previous years, provoking an unprecedented thirty-day delay in the vines' phenolic ripening. Average precipitation in both January and February was above the historical average. Harvest was delayed three weeks, but at the time of picking the grapes presented good concentration as well as a marked natural acidity.

AGING & BOTTLING

Aging for 18 months in new French oak (20%) and new American oak (10%) in combination with second use oak (70%). Bottled in November 2017. Unfined and unfiltered.

TASTING NOTES

Deep, brilliant red. The nose expresses hints of cassis, black fruits, and oral notes that elegantly compliment the sweet and pungent spices. Good structure and tension on the palate, along with round tannins, drive a long, persistent finish.

