



BRAMARE

Malbec
LUJÁN DE CUYO
2015

VARIETAL COMPOSITION

100% Malbec

HARVEST

Hand-harvested - April 1st to 14th, 2015

APPELLATION

Luján de Cuyo, Mendoza

VINEYARD

Luján de Cuyo, Mendoza. Traditional grape growing region in Mendoza. Situated at high elevation of 3,250-3,470 feet (990-1,060 meters). Semi-desert climate.

SOIL

Alluvial, low-nutrient; subsoil of clay, sand, and silt, and rocks in some sites.

GROWING SEASON

Harvest took place two weeks earlier as a result of the season's weather conditions. During grape maturation, the average temperature was above the recorded historical average, with high levels of humidity and widespread instability. The wines of the 2015 vintage show elegance, delicacy, medium body, and lower alcohol content; they exhibit vivacious fruit characters balanced by fresh acidity. This year, the individuality of each site and variety comes to the fore, displaying the unique qualities of each terroir with pronounced aromatics. Yields: 4 tons per acre.

AGING & BOTTLING

Aged for 18 months in new French oak (20%) and new American oak (10%), in combination with second use oak (70%). Bottled in October 2016. Unfined and unfiltered.

TASTING NOTES

Ruby red with purple hues. The bouquet highlights red and black fruits like cherries and plums, complemented on the palate by flavors of chocolate and coffee. A broad, full-bodied wine with intensity supplied by firm tannins.

