



VIÑA COBOS

PAUL HOBBS

BRAMARE

Malbec

VALLE DE UCO

2016

VARIETAL COMPOSITION

100% Malbec

HARVEST

Hand-harvested - April 12th to 22th, 2016

APPELLATION

Valle de Uco, Mendoza

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

Alluvial; composed predominately of sand and rock, with some limestone.

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. Yields: 1.56 to 4.68 tons per acre.

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

Intense violet-red color. An attractive nose with aromas of violet, rose petals, and blue fruits. Fresh on the pallet with structured tannins that evolve into a lasting finish.

