

BRAMARE

Marchiori Vineyard

CABERNET SAUVIGNON



Varietal Composition	100% cabernet sauvignon
Vintage	2011
Harvest	April 26; hand harvested
Appellation	Perdriel, Luján de Cuyo, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	16 years
Site	Southeast sun exposure; semi-desert climate at the foot of the Andes Mountains (3,270 feet elevation)
Soil	Alluvial in origin. This block has particularly deep soils, with upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone that promote drainage. Soils are low in organic material and neutral to slightly alkaline in pH.
Growing Season	<p>The mild, dry winter was followed by a temperate spring, with a notable late frost in November limiting yields and causing mild to severe damage in large areas. It was a warm and dry summer in Perdriel and March and April were very dry with great thermal amplitude, setting ideal ripening conditions.</p> <p>Yields were in line with historical averages and the wines show very pure and clear fruit expression, intense aromas, ripe tannins and great depth.</p>
Yield	3.3 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8-ton closed-top stainless steel tanks
Maceration	6 days cold soak; 33 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	18 months in French and American oak barrels; 60% new
Bottling	January 2013; unfinned and unfiltered
Tasting notes	Black garnet, with tinges of cardinal red and aromas of ripe blackberry and rich cocoa powder on the nose. The broad entry introduces a big wine, brimming with black plum, blackberry pie, cola and a spice complement of black peppercorns and clove. The Marchiori Vineyard in Perdriel yields a beautifully integrated cabernet sauvignon with dusty, powdery tannins and a fresh, juicy acidity.