AS BRAVAS

Malbec el cepillo 2018



HARVEST REPORT:

"El Año Mendocino," the Mendoza Year we call it. After a small cool vintage 2017, which we call "El Año Bordelés" (the Bordeaux Year) and a small, very cool and rainy year in 2016 "El Año Bourguignon" (the Burgundian year), we finally got a vintage that is classically Mendozan: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

Varietal
95% Malbec, 5% Semillón

Vineyard
Cordón El Cepillo, San Carlos, 1300 m / 4265 ft
High density vineyard (8.000 plants per hectare). Size: 1.7 ha / 4.2 ac. Malbec on ungrafted vines.

Type of soil
Colluvial with marine limestone on the bottom.

Vinification
Fermentation in concrete pools, average temperature: 26°C (79° F), followed by an 80-day infusion with minimal movement. 100% whole bunch.

Aging
64 months in foudres, 1 year in bottle.
Alcohol: 13.5% vol.
Acidity / pH: 7.1 / 3.27

Partner and Winemaker: Alejandro Vigil