



URANO

URANO, the “god of the skies” in Greek mythology, is the name we chose for this range of wines, making reference to the clean and magnificent skies of Mendoza, which, framed by the Andes, create special conditions for vine cultivation.

URANO wines summarize a modern wines concept, which combines a very careful work in the vineyard and at the winery. There, each step seeks to boost the aim of this range, which is the fruit always plays the lead, in combination with intense colours, vivid nuances, elegance on the nose, and a good structure on the palate, which is enhanced by the subtle and equilibrated ageing in French and American oak barrels.

MALBEC 2006	CABERNET SAUVIGNON 2006	SYRAH 2006
<p>Tasting notes: This Malbec presents a deep and bright purplish red colour. On the nose, intense red fruit aromas, spice hints and a subtle French oak touch that gives some idea of coffee and tobacco, though the fruit definitely prevails. Solid and sweet tannins, with a pleasant and long finish.</p>	<p>Tasting notes: This Cabernet Sauvignon presents a very intense ruby-red colour. On the nose, interesting cassis and blackberry fruit aromas, with hints of vanilla. Sweet and structured tannins on the palate give personality to this wine. A balanced acidity and a lengthy and complex finish complete the description.</p>	<p>Tasting notes: This Syrah shows a bright purple color with violet highlights. The nose is full of rich black and red fruit aromas with spicy notes and a touch of roasted coffee and vanilla. The mouthfeel is full and sweet, thanks to its ripe and velvety tannins. Juicy cherry fruit flavours appear, with a light earth touch. The finish is long and lingering.</p>
<p>Variety: 100% Malbec Harvest: 2006 Vineyard Location: Alto Agrelo, Luján de Cuyo, Mendoza Elevation: 1.020 meters (3,346 ft.) Harvest Date: April, 3rd, 2006 Yield: 8,5 Tons / Hectare Alcoholic Fermentation: Max. Temp. 28° C (82°F), 12 days Maceration: 15 days total, with a 4 day cool maceration Agging: 25%, 12 months in French (70%) and American (30%) oak barrels Alcohol: 14.0 % Vol. pH: 3.59 Total Acidity: 5.10 g/l</p>	<p>Variety: 100% Cabernet Sauvignon Harvest: 2006 Vineyard Location: Alto Agrelo, Luján de Cuyo, Mendoza Elevation: 1.020 meters (3,346 ft.) Harvest Date: April, 9th, 2006 Yield: 8,5 Tons / Hectare Alcoholic Fermentation: Max. Temp. 28° C (82°F), 10 days Maceration: 16 days total, with a 3 day cool maceration Agging: 25%, 12 months in French (70%) and American (30%) oak barrels Alcohol: 14.0 % Vol. pH: 3.74 Total Acidity: 5.18 g/l</p>	<p>Variety: 100% Syrah Harvest: 2006 Vineyard Location: Alto Agrelo, Luján de Cuyo, Mendoza Elevation: 1.020 meters (3,346 ft.) Harvest Date: March, 29th, 2006 Yield: 8,5 Tons / Hectare Alcoholic Fermentation: Max. Temp. 28° C (82°F), 10 days Maceration: 15 days total, with a 4 day cool maceration Agging: 25%, 12 months in French (70%) and American (30%) oak barrels Alcohol: 14.5 % Vol. pH: 3.60 Total Acidity: 4.88 g/l</p>

ERAL BRAVO S.A.

Primitivo de la Reta 1010, 3° “b” – Ciudad, Mendoza, Argentina (5500)
 Tel/Fax: 54 – 261 - 429.6864 - info@eralbravo.com.ar - www.eralbravo.com

Imported by Gaucho Imports, LLC.



from Eral Bravo

This range is crafted with grapes from selected vineyard parcels owned by Sanchez Nieto Family in Agrelo and which have been specially prepared to achieve complex, balanced and expressive wines. Good care is taken of the pruning with the aim of obtaining limited yields of around 6000 kgs/ Hectare, the leaf thinning looking for a good aeration and grape ripening, and the cluster removal according to the time of the year in order to achieve concentration.

These labors as well as the strict and careful activities carried out in the winery lead to the production of elegant, distinguished and complex wines, with a delicate balance between the ripe fruit and the features resulting from their aging in French oak barrels.

The varietals are Malbec and Cabernet Sauvignon.

Erales Malbec 2006	Erales Cabernet Sauvignon 2006
<p>Tasting Notes: This Malbec reveals a deep red purple colour. To the nose, rich plum, blackberry and raspberry flavors, with spicy notes, nicely infused with toasty oak, with hints of chocolate, smoke, and tobacco. Wine with good concentration, ripe and sweet tannins, with flavors lasting throughout the extraordinarily long finish. Capable of evolving and improving over the next years.</p>	<p>Tasting Notes: This Cabernet Sauvignon reveals a dark ruby/purple color. To the nose, it has an intense, rich, black currant fruit nicely infused with toasty oak, spice, and hints of chocolate. This is a concentrated and viscous wine with a sweet, ripe, highly-extracted mid-palate. Its flavor lasts throughout the extraordinarily long finish</p>
<p>Variety: 100% Malbec Harvest: 2006 Vineyard Location: Alto Agrelo, Luján de Cuyo, Mendoza Elevation: 1.020 meters (3,346 ft.) Harvest Date: April, 11th, 2006 Yield: 6 Tons / Hectare Alcoholic Fermentation: Max. Temp. 28° C (82°F), 10 days Maceration: 24 days total, with a 4 day cool maceration Aging: 12 months in French barrels Alcohol: 14.5 % Vol. pH: 3.60 Total Acidity: 5.63 g/l</p>	<p>Variety: 100% Cabernet Sauvignon Harvest: 2006 Vineyard Location: Alto Agrelo, Luján de Cuyo, Mendoza Elevation: 1.020 meters (3,346 ft.) Harvest Date: April, 13th, 2006 Yield: 6 Tons / Hectare Alcoholic Fermentation: Max. Temp. 28° C (82°F), 11 days Maceration: 23 days total, with a 4 day cool maceration Aging: 12 months in French barrels Alcohol: 14.5 % Vol. pH: 3.85 Total Acidity: 5.1 g/l</p>

ERAL BRAVO S.A.

Primitivo de la Reta 1010, 3° "b" - Ciudad, Mendoza, Argentina (5500)
 Tell/Fax: 54 - 261 - 429.6864 - info@eralbravo.com.ar - www.eralbravo.com

Imported by Gaucho Imports, LLC.

ERAL BRAVO “YBS”



This limited and numbered batch, is the year’s most important blend. The name “YBS” means “year’s barrel selection“. Planned for aging, it represents only the most distinguished harvest.

In order to achieve a differential quality, the highest potential aging barrels are selected so that the wine may go on with its aging process for around 16 months. They are then combined in a blend of different varieties. For the 2006 vintage the blend was: Malbec and Cabernet Sauvignon. Each of these varieties provides different characteristics: the Malbec shows intense purplish colors, red fruit and kind tannins; the Cabernet Sauvignon provides structure, complexity and character as well as black fruit, cassis and eucalyptus aromas.

This wine shows great volume and tenacity in mouth. Good wood integration that makes this a complex and interesting wine.

Variety: 60 % Malbec - 40 % Cabernet Sauvignon

Harvest: 2006

Vineyard Location: Alto Agrelo, Luján de Cuyo, Mendoza

Elevation: 1.020 meters (3,346 ft.)

Harvest Date: April 2.006

Yield: 6 Tons / Hectare

Alcoholic Fermentation: Max. Temp. 28° C (82°F), 10 days

Maceration: close to 25 days total, with a 4 day cool maceration

Aging: 16 months in French barrels

Alcohol: 14.5 % Vol.

pH: 3.63

Total Acidity: 6.08 g/l

ERAL BRAVO S.A.

Primitivo de la Reta 1010, 3° “b” – Ciudad, Mendoza, Argentina (5500)
Tel/Fax: 54 – 261 - 429.6864 - info@eralbravo.com.ar - www.eralbravo.com

Imported by Gaucho Imports, LLC.