



COCODRILO

Corte
2018

HARVEST

Cosecha manual
March 23rd to April 5th, 2018

VARIETAL COMPOSITION

75% Cabernet Sauvignon, 11% Malbec,
8% Cabernet Franc, 3% Syrah, 3% Merlot

APPELLATION

Valle de Uco
& Luján de Cuyo

VINEYARD

Vineyards in Luján de Cuyo and Valle de Uco. Situated at high elevation: 4265,092 feet (1,100-1,300 meters). Semi-desert climate.

GROWING SEASON

The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration. The harvest began on February 16th with Chardonnay de Los Árboles, Tunuyán and ended on April 20th with Cabernet Sauvignon de El Peral, Tupungato.

AGING & BOTTLING

Aged for 14 months in new French oak (15% new), second and third use French oak (85%). Unfined and unfiltered. Bottled on September 2019.

TASTING NOTES

Deep ruby red color. Fruity, spicy and elegant character. Notes of blueberries, fresh plums, dark chocolate, and sweet spices. Full-bodied, with fine-grained tannins. Long persistency.

