



VIÑA COBOS

# COCODRILO

Corte

2019

## HARVEST

Hand-harvest  
March 27<sup>th</sup> to April 15<sup>th</sup>, 2020

## VARIETAL COMPOSITION

88% Cabernet Sauvignon, 6% Malbec,  
2% Cabernet Franc, 2% Syrah, 2% 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 2019 harvest was marked by two decisive factors: the great thermal amplitude and the low rainfall. The first, allowed to reach an optimum concentration of the grape, fineness in the grain of the tannins, good acidity and moderate potential alcohols. On the other hand, the second guaranteed ideal health conditions throughout the harvest period. This combination made it possible to obtain bunches of excellent quality. The harvest began at the end of February with Chardonnay from Gualtallary, Tupungato and ended at the end of April, with Cabernet Sauvignon from Perdriel, Luján de Cuyo and El Peral, Tupungato.

## AGING & BOTTLING

Aged for 14 months in new French oak (14% new) in combination with second use oak (86%). Bottled on October 2020. Unfined.

## TASTING NOTES

Deep ruby red with black tones. Fruity, spicy and elegant character. Notes of black fruit, sweet spices and graphite. Creamy tannins, middle-bodied with a long finish.

