

COCODRILO

Corte

2016

VARIETAL COMPOSITION

75% Cabernet Sauvignon, 10% Malbec, 9% Merlot, 4% Petit Verdot & 2% Cabernet Franc

HARVEST

Hand-harvested
March 30th to April 10th, 2016

APPELLATION

Luján de Cuyo and Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo and Valle de Uco. Situated at high elevations: 3,180-3,940 feet (970-1,200 meters). Semi-desert climate.

GROWING SEASON

Rainfall - due to the El Niño phenomenon - heavily affected the growing season. The overall average temperature was lower than previous years, provoking an unprecedented thirty-day delay in the phenolic ripening of the vines. Average precipitation in both January and February was above the historical average and harvest was delayed three weeks. Nonetheless, at the time of picking the grapes presented good concentration as well as a marked natural acidity. Yields: 2.45 to 4.0 tons per acre.

FERMENTATION & BOTTLING

Aged for 15 months in new American oak (20%). Bottled in October 2017; unfiltered and unfined.

TASTING NOTES

Deep red with violet tones. The nose displays aromas of blueberry, blackberry, chocolate and spice. Highly concentrated flavors and sweet, soft tannins give substantial body and structure to the palate.

