



# COCODRILO

Corte  
2020

## HARVEST

Hand-harvest with shears  
March 10th to March 27th, 2020

## VARIETAL COMPOSITION

76% Cabernet Sauvignon, 14% Malbec,  
8% Cabernet Franc, 2% Petit Verdot

## APPELLATION

Valle de Uco  
& Luján de Cuyo

## VINEYARD

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

## SOIL

Alluvial soils from different terroirs of Mendoza.

## GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to achieve excellent wines. The harvest began on February 18 with Chardonnay from Los Chacayes, Tunuyán and ended on March 27 with Malbec from San Pablo, Tunuyán.

## FERMENTATION AND BOTTLING

Aged for 15 months in new French oak barrels (13%), in combination with third use oak (87%). Bottled in september 2021. Unfined.

## TASTING NOTES

Deep ruby, red color with black tones. Aromas of dark cherries, herbal hints, sweet spices, graphite. On the palate the wine is medium bodied, long finish with creamy tannins.



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