



VIÑA COBOS

COCODRILO

Corte



Varietal Composition	70% Cabernet Sauvignon, 10% Petit Verdot, 10% Merlot and 10% Malbec.
Vintage	2013
Harvest	Hand-harvested, April 3rd to 19th.
Appellation	Luján de Cuyo vineyards, between 2933 and 3254 feet elevation. Semi-desert climate.
Growing Season	Winter began dry, without major weather events. Spring presented very good thermal amplitude. Between November and December some hail occurred with no damage reported. By the time of blooming, climate conditions were very good; flowers could successfully complete their cycle. All varieties showed great balance and intensity; elegance, purity and clarity in the fruit, with ripe tannins.
Yield	2.45 to 4,0 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 and 17 ton closed-top stainless steel tanks.
Maceration	4-6 day cold maceration; 20 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 4 months to completion.
Barrel Aging	15 months, 20% new american oak barrels.
Bottling	October 2014, unfined and unfiltered.
Tasting Notes	A deep garnet, dark and elegant, awakens the senses to a complex and exquisite wine. The nose is met by appealing aromas of spices: clove and white pepper as well as red fruits: cassis, sour cherries and pomegranate, all accented by graphite and delicate hints of wood smoke. Explosive blackberry, black cherry, licorice, eucalyptus and spices on the palate. An intense, expressive wine with notable persistence.