

COCODRILO

VIÑA COBOS

Corte

PAUL HOBBS

VARIETAL COMPOSITION

77% Cabernet Sauvignon, 14% Cabernet Franc and 9% Malbec

HARVEST

Hand-harvested - April 9th to 26th, 2014

APPELLATION

Luján de Cuyo y Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo, Valle de Uco and Maipú. Altitude between 2952-3261 feet. Semi-desert climate.

GROWING SEASON

The period 2013/14 presented complex weather conditions since the beginning of the season. Spring began with very low temperatures and snowfalls in the plains. Late frost affected the yield of varieties like chardonnay and malbec. A heatwave in January and rains in February were highlighted as climate anomalies; in both cases they were above average. The months of February, March and April had a cool climate, with record temperature below the historical average, which allowed an homogeneous maturity of oenological parameters.

Yield is of 2.45 to 4.0 tons per acre.

AGING & BOTTLING

Aging for 14 months in new American oak (20%). Bottled in October 2015. Unfined and unfiltered.

