

COCODRILO

VIÑA COBOS

Corte

PAUL HOBBS

VARIETAL COMPOSITION

77% Cabernet Sauvignon, 15% Malbec, and 8% Cabernet Franc

HARVEST

Hand-harvested
March 30th to April 10th, 2015

APPELLATION

Luján de Cuyo and Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo and Valle de Uco. Situated at high elevation: 3,180-3,940 feet (969-1,200 meters). Semi-desert climate.

GROWING SEASON

Harvest took place two weeks earlier as a result of the season's climatic conditions. During grape maturation, the average temperature was above historical record. This stage of the growing season was characterized by high humidity and widespread general instability. The wines of the 2015 vintage show elegance, medium body, delicacy, and low alcohol content; they exhibit vivacious and expressive fruit with balanced acidity. This year the individual expression of each zone and variety stands out, displaying the unique characteristics of each terroir with rich aromatics. Yields: 2.45 to 4.0 tons per acre.

AGING & BOTTLING

Aged for 14 months in new American oak (20%). Bottled in October 2016. Unfined and unfiltered.

TASTING NOTES

Deep red color with violet tones, this blend is highly concentrated with substantial body and structure. The nose displays aromas of blueberries, blackberries, chocolate, and spice. Sweet and soft tannins linger on a long finish.

