



VIÑA COBOS

# COCODRILO

Corte



Varietal Composition	77% Cabernet Sauvignon, 14% Cabernet Franc and 9% Malbec.
Vintage	2014
Harvest	Hand-harvested, April 9th to 26th
Appellation	Vineyards in Luján de Cuyo; Tunuyán and San Carlos, Valle de Uco between 3180-3940 feet elevation. Semi-desert climate.
Growing Season	<p>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.</p> <p>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.</p>
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	3-4 day cold maceration; 25 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 2 months to completion.
Barrel Aging	14 months, 20% new american oak barrels.
Bottling	October 2015, unfinned and unfiltered.
Tasting Notes	<p>Cocodrilo 2014 is a complex, very balanced wine. There's great freshness to the nose, where we find morello cherry, cassis, pomegranate and black cherry. Spice notes –from the cabernet component- touch on black peppercorn, clove and paprika, are complemented by floral, herbal and balsam notes rounding out the elegant bouquet. The palate entrance is broad and round; the pliable sweet tannins alternate with the fruit and spice notes through the long finish.</p>