



VIÑA COBOS

COCODRILO

CORTE 2021

VINEYARD

- Appellation: Mendoza

56% Valle de Uco-44% Luján de Cuyo

- Soil: Stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage. Altitude between 2,780 and 4,800 ft elevation.

GROWING SEASON

During 2021 season, cool conditions prevailed through the end of harvest creating the environment desired for slow, even berry maturation. Snowfall during the winter was much higher than the previous year. Although we are still in a context of water crisis, the availability of water was enough to supply the vineyards properly. The cool summer and the intermittent episodes of rain made the plants vegetate in good conditions and maturity occurred slowly. Areas with rocky soils and good drainage achieved very good concentration and complexity.

HARVEST

- Hand-harvest with shears

- Harvest date: March 24 to April 16

WINEMAKING

- Manual bunch selection

- Fermentation in stainless steel tanks

- 100% spontaneous malolactic fermentation

- Aged 15 month in French oak barrels; 14% new.

- Bottled unfiltered in September 2022

- Varietal composition: 61% Cabernet Sauvignon, 15% Malbec, 24% Cabernet Franc

TASTING NOTES

Deep ruby red color with black tones. In the nose it's complex with aromas of blueberries, red plum, sweet spices and a hint of graphite. Medium-bodied with firm tannins and a long finish.



Ruta 7 y Costa Flores, Agrelo, Luján de Cuyo

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