



COCODRILO

Red Blend

2017

VARIETAL COMPOSITION

82% Cabernet Sauvignon, 9% Malbec, 5% Petit Verdot & 4% Merlot

HARVEST

Hand-harvested
March 4th to 19th April, 2017

APPELLATION

Luján de Cuyo and Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo and Valle de Uco. Situated at high elevation: 31803,940 feet (969-1,200 meters). Semi-desert climate

GROWING SEASON

This season was influenced by La Niña and consequently it was significant drier, in contrast to the 2016 season. In spring the average temperatures were lower than historical, registering four events of late frosts that affected yields. February started fresh and rainy, delaying the harvest, starting finally on February 16th and ending on April 20th. Good weather conditions during harvest season allowed us harvesting grapes of excellent quality and health conditions. Yields: 3.56 to 4.46 tons per acre.

FERMENTATION & BOTTLING

Aged for 15 months in new American oak (11% new) and new French oak (6% new). Unfined and unfiltered.
Bottled on October 2018.

TASTING NOTES

Deep ruby red color. Fruity, spicy and elegant character. Notes of blueberries, fresh plums, dark chocolate, and sweet spices. Full-bodied, with fine-grained tannins. Long persistency.



Safra 2016. Jantar em 13/11/2020.