

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 y Valle de Uco

VINEYARD

Vineyards in Luján de Cuyo, Valle de Uco and Maipú. Altitude between 3180-3940 feet. Semi-desert climate.

GROWING SEASON

In the 2014-2015 cycle, the harvest took place two weeks earlier as a result of the season's climatic conditions. During ripening months, the average temperature was above historical record. This cycle was characterized by high humidity, 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 expression of each zone and variety stands out, showing the unique characteristics of each terroir with great aromatic richness.

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 2016. Unfined and unfiltered.

TASTING NOTES

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. The pliable sweet tannins alternate with the fruit and spice notes through the long finish.

