

COCODRILO

CORTE 2023

Growing season

The 2023 season stood out for the excellent quality of the grapes in terms of health and balanced ripeness. Various climatic factors occurred during the cycle, including frost, hail, drought, and high temperatures, resulting in the lowest yield harvest since 1960 in Mendoza.

Vineyards

- Appellation: Mendoza
 - 60% Luján de Cuyo
 - 40% Valle de Uco
- Altitude: between 850-1400 m (2,780 - 4,800 ft).
- Soil: Alluvial. Low in organic matter, well-drained, with a high presence of rocks and gravel.

Winemaking

- Hand-harvest with shears, 3/7 to 4/26
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks.
- 100% malolactic fermentation
- Aged in French oak, 14% new, 15 months
- Bottled unfiltered, September 2024
- Varietal composition: 76% Cabernet Sauvignon · 15% Cabernet Franc · 6% Malbec · 3% Petit Verdot

Tasting notes

Deep red color with black tones. Aromas of plum, red fruit, roasted red pepper and spiced. On the palate it is rounded, complex, textured with fine tannins and long finish.

