

COCODRILO

Chardonnay

2018

HARVEST

Hand-harvest
February 16th to
March 3rd, 2018

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Valle de Uco
& Luján de Cuyo

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

The 2018 vintage was characterized by excellent climactic conditions throughout the growing season. Temperatures within the historical averages, minimal rainfall, and a larger thermal amplitude compared to previous years resulted in a characteristic growing season for Mendoza. The excellent health conditions of the vineyard allowed for a harvest of high-quality fruit with good color and concentration. The harvest began on February 16th with Chardonnay de Los Árboles, Tunuyán and ended on April 20th with Cabernet Sauvignon de El Peral, Tupungato.

FERMENTATION AND BOTTLING

Aged in oak for 4 months. Bottled in September 2018.

TASTING NOTES

Pale yellow with green tones. In the nose we find notes of white peach, green apple, white flowers and honeysuckle. On the palate, it has great freshness, balance and persistent finish.

