



B O D E G A S O T T A N O

JUDAS · MALBEC



Grape Variety

100% Malbec

Region of Origin

Perdriel, Luján de Cuyo, Mendoza

Vine cultivation

Vertical shout position trellising

Yield

5 Tons / Hectar = 2 Tons / Acre

Vinification

Soft destemmed with double selection belt (grapes and clusters). Its fermentation is made in new barrels, in horizontal position with a cold maceration of 7 days. Complete maceration time was 30 days

Ageing process

24 months in new oak barrels (70% French and 30% American)

Tasting Notes

Deep red color with some brilliant and intense black hints. Wonderful aromatic intensity and complexity with notes of cherries but dominance of species as snuff, cassis, white pepper, cloves, some chocolate and mint. Correct acidity in a broad palate. Velvety and sweet tannins. Owner of an extraordinary aromatic intensity with a long finish that makes it unique in its style

Serving Temperature

14° - 16° C