



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

Sottano · MALBEC 2017



Grape Variety

100% Malbec

Region of Origin

60% Vista Flores, Tunuyán - 40% Perdriel, Luján de Cuyo

Vine cultivation

Vertical shout position trellising

Yield

9 Tons / Hectar = 3,6 Tons / Acre

Vinification

Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12° C. This fermentation is made in stainless steel tanks of 20.000 and 5.000 litres with selected yeasts. Complete maceration time was 15 days

Ageing process

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

Tasting Notes

Deep red color, with bright purple hues. Aromas of ripe red fruits such as plums and raspberries, complexed by delicate chocolate and vanilla provided by the oak. Good structure and velvety tannins give it an elegant long end

Alcohol content

14,1 % Vol · Total acidity 5,02 g/l · Residual sugar 2,75 g/l

Serving Temperature

14° - 16° C