



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

Sottano · MERLOT



Variety

100% Merlot

Region of origin

Vistaflores, Tunuyán

Trellis system

Vertical high cordon system

Yield

8Tn/ha

Vinification

The fermentation is done in 5000L and 10.000L stainless Steel tanks with selected yeasts. Cold macerations is done during 3 days, with a total maceration of 15 days.

Aging

8 months in 70% french oak, and 30% American oak.

Tasting notes

Bright intense red. In nose it is elegant with red fruits aromas such as plums and cherries. Light mineral hints are perceived recalling gunpowder and vineyard rocks. The wood provides a nice assemblage of chocolate, smoke and tobacco flavours. It is intense, complex and persistent in mouth, with sweet and round tannins that provide pleasant aromas and texture in mouth.

Serving temperatura

14°-16°C