



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

SOTTANO · MALBEC ROSÉ 2017

Grape Variety

100% Malbec

Region of Origin

Vineyard: Finca Sottano
Altitude: 1000 m.s.n.m
Location: Perdriel, Lujan de Cuyo

Production: 12 TN / Ha

Vinification

Vinification: film maceration from 4 to 8 hs and subsequent pressing of the grapes
Pre-fermentation: 5 days at 8 ° C looking for aromas and cleaning the must to obtain a more fruity wine
Fermentation: In stainless steel tanks of 10,000 and 5,000 liters with selected yeasts at 14 ° C
Aging: 3 to 5 months in stainless steel tanks with periodic movement of the fine lines to obtain a greater volume in the mouth

Tasting Notes

Subtle pink, attractive and bright. Aromas of cherry strawberries, strawberries and some floral notes such as roses are among its aromatic descriptors. Fluid, fresh and captivating is your palate the fruity and citrus notes are those that stand out due to its delicate natural acidity
Ideal to accompany seafood, light cheeses and desserts

Alcohol Content: 13,7 % vol - **Total acidity:** 5,66 g/l - **Residual Sugar:** 1,57

Serving Temperature

13° - 15° C

