



BS

BODEGA
SOTTANO



JUDAS MALBEC 2012

- Grape Variety:** Malbec 100%.
- Region of Origin:** Perdriel, Luján de Cuyo, Mendoza.
- Vineyard details:** Povalo Vineyard and Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.
- Climate:** Dry and continental with great sun exposure allowing perfect ripening.
- Vine cultivation:** Vertical position trellising.
- Harvest details:** Handy picked at 2nd week of March.
- Yield:** 4,5 Tons/Hectar = 1,8 Tons/Acre
- Vinification:** Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12°C. 10 days of fermentation in stainless steel tanks at 16°C with peaks of 32°C. Natural malolactic fermentation completed. Complete maceration time was 30 days.
- Ageing process:** 18 months in 225 liters oak barrels (new barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted).
- Pre-bottling operations:** Without clarifying and unfiltered.
- Colour:** An intense inky color as consequence of a long maceration.
- Aromas:** Wonderful aromatic intensity and complexity, with notes of cherries but dominance of species as snuff, cassis, white pepper, cloves, some chocolate and mint
- Palate:** 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.
- Alcohol content:** 15,8% **Total acidity:** 5,61 g/l **Residual Sugar:** 2,32 g/l
- Serving Temperature:** 16°C to 18°C
- Enjoy it with marinara sausage long pasta. Cellar up to 15 years.

