

# BODEGA SOTTANO

(PERDRIEL, LUJAN DE CUYO, MENDOZA PROVINCE)

[www.bodegasottano.com](http://www.bodegasottano.com)

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Don Fioravante Sottano, from Veneto-Italy, settled down in Mendoza in 1890. He was a pioneer in the Mendocinan Industry, promoting the agriculture and the industry in the region, planting vineyards to produce wine in his own winery and, later on, exporting it. Encouraged by the passion that their father passed on, sons: Diego, Pablo and Mauricio Sottano renovate and build the future of the company.

Bodega Sottano is a young venture, recently formed in order to recover the best of the ancient rich processes, honoring the hard work but using the latest technologies that exist in the industry. The winery and vineyards stand close to the majestic Andes, in Perdriel district, well-known as First Zone, because of its weather conditions and privileged land so favorable to produce high quality wines.

Our production capacity is about 500.000 litres of wine. They are stored in 25.000, 20.000, 10.000, 5000 and 2500 stainless steel tanks. This allows a better and thorough quality control. The select wine is also put in 225 litres barrels of French and American oak.

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## Clasico Cabernet Sauvignon 2021

CSPC# 803981

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Total Acidity	5.62 g/l	Residual Sugar	2.15 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon			
<b>Winemaker</b>	Luis Barraud/Adrian Toledo			
<b>Vineyards</b>	Sottano vineyard in the Perdriel area in the Luján de Cuyo region. It is an alluvial soil and drip irrigation, hail net covered in 100%. Dry and continental with great sun exposure allowing perfect ripening.			
<b>Vintage</b>	Considered one of the best vintages in recent years, with generally warm and dry conditions. Cooler temperatures in the final two months lead to slightly lower alcohols and well-preserved acidity. Even so, picking was generally earlier than the previous year, and while yields were higher than the small 2016 crop, volumes were still below the long-term average.			
<b>Harvest</b>	8 Tons / Hectare = 3,2 Tons / Acre			
<b>Vinification/ Maturation</b>	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 20 days. 8 months in 225-liter oak barrels (2nd and 3rd use barrels), 70% French (Taransaud «Medium plus» toasted) and 30% American (Demptos Napa «Medium plus» head toasted).			
<b>Tasting Notes</b>	Deep and intense ruby colour. Coffee, cassis, cappuccino, tobacco and various spices contribute to this wine's complex bouquet. Full bodied in the mouth, its tannins are firm, its flavour deep and rich.			
<b>Serve with</b>	Good pairings include steaks like ribeye and sirloin, served rare to medium-rare; braised beef short ribs; roast beef with mushroom sauce; burgers with or without rich/smoky toppings or blue cheese; roast lamb; filled/stuffed pastas with strongly flavoured sauces; grilled Portobello mushrooms; rich and creamy cheeses with robust flavour (Camembert, Gruyere); and hard cheeses like aged Cheddar and Gouda. Serve at 14°C to 18°C (or slightly cooler than room temperature).			
<b>Scores/Awards</b>	<b>88 points</b> - James Suckling, <a href="http://JamesSuckling.com">JamesSuckling.com</a> (score only) - May 2022			

