

BODEGA SOTTANO

(PERDRIEL, LUJAN DE CUYO, MENDOZA PROVINCE)

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.

Junior Blend 2021

CSPC# 874842

750mlx12

13.3% alc./vol.

Chemical Analysis	Acidity	5.70 g/l	Residual Sugar	2.80 g/l
Grape Variety	60% Malbec, 20% Cabernet Sauvignon, 20% Syrah			
Winemaker	Luis Barraud/Adrian Toledo			
Vineyards	Agrelo / Uco Valley. 10 years old vineyards, hand pick harvest, drip irrigation system. 10 t/ ha.			
Vintage	Home to over three quarters of the country's wine regions, Mendoza and the Cuyo region (San Juan and La Rioja) all experienced a similarly cool and long vintage. The season started with spring frost, which impacted some vineyards, mainly in Eastern Mendoza and San Juan. Eastern Mendoza bore the brunt of the frost, with yield losses of up to 25%, which will have a knock-on impact on bulk wine production and prices there. Elsewhere, a cooler, rainy summer (with high rainfall especially in February) put back the harvest throughout the Cuyo region, making for a later than normal start for white wines. Furthermore, extra treatments were needed in the vineyard to avoid rot. Those white grapes that were well managed are reported to have greater freshness and lower alcohol. Red varieties were not affected by the rain as a drier autumn ensued and warm, sunny days brought the vintage back up to normal speed (in fact there was some overlap in the harvesting times of white and red varieties). Extra cloud cover during the summer meant that the maturation was slower at first, preserving greater acidity in the red wines this year.			
Harvest	Handpicked harvest in 12kg boxes.			
Vinification/ Maturation	Alcoholic fermentation with selected yeast in stainless steel tanks, 3-4 days at 8-10°C temperature. Pre fermentative cold maceration. Total maceration 16-18 days. Soft press in hydraulic press basket			
Tasting Notes	At sight, intense bright red color with purple nuances. In nose red fruits like plums and raspberry are perceived, complexed by pepper and graphite hints provided by the varieties that compose this blend.			
Serve with	Serve at 16°C to 18°C. Great with beef or venison dishes. Also, pork loin, St. Louis pork ribs, Cuban-styled lechon, lean brisket, duck to dark turkey meat.			

