

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. This allows a better and thorough quality control. The select wine is also put in 225 litres barrels of French and American oak.

Judas 2019

CSPC# 800137

750mlx6

15.7% alc./vol.

Chemical Analysis	Total Acidity 6.00 g/l	Residual Sugar 2.30 g/l
Grape Variety	100% Malbec	
Winemaker	Luis Barraud/Adrian Toledo	
Vineyards	Povolo Vineyard and Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.	
Vintage	<p>The 2019 Argentinian vintage is already receiving rave reviews. A cold winter moved into a chilly spring which was also relatively dry but cool breezes helped to keep frost and disease mostly at bay and instances of hail were also, fortunately, rare. A hot summer then set in, particularly in Mendoza where temperatures regularly reached 40 degrees plus. The tail-end of the summer noticeably cooled which helped preserve the grapes' acidity and aromatic character, however, it did cut yields as certain varieties struggled to ripen. For most, the harvest was a very smooth affair and quality looks to be excellent. The cool spring and autumn bookending the summer kept alcohol levels moderate and many of the wines are likely to exhibit a fresh character with the on-point acidity typical of a cooler climate. It is likely many of these wines, both reds and whites, will drink well young while also having the elegance and depth to age in the cellar. Although, of course, more time is needed for a definitive assessment</p>	
Harvest	<p>Vertical position trellising. Hand picked at 2nd week of March. 4,5 Tons/Hectare = 1,8 Tons/Acre</p>	
Vinification/ Maturation	<p>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. 24 months in 225 litters oak barrels (new barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted). Bottled without clarifying and unfiltered.</p>	
Tasting Notes	<p>Intense, brilliant red colour with black hues. Great complexity and aromatic intensity showing notes of cherries, spices, tobacco, cassis, white pepper, and cloves with touches of mint and chocolate. Good structure and marked acidity. Velvety and sweet tannins, voluminous with a full body and long, persistent finish.</p>	
Serve with	<p>Enjoy it with marinara sausage long pasta, or excellent with Peking Duck. Cellar up to 15 years. Serve at 16°C to 18°C</p>	

