

# 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 Merlot 2017

CSPC# 738586

750mlx12

14.7% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.28 g/l	pH:	Residual Sugar	2.19 g/l
<b>Grape Variety</b>	100% Merlot				
<b>Winemaker</b>	Luis Barraud/Adrian Toledo				
<b>Vineyards</b>	Vista Flores, Valle de Uco, Mendoza, Argentina.				
<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>	Hand picked at 2nd week of March. 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. This fermentation is made in stainless steel tanks of 10.000 and 5.000 litres with selected yeasts. Complete maceration time was 15 days. 8 months in oak barrels (70% French, 30% American).				
<b>Tasting Notes</b>	Intense, bright red colour. Very elegant nose of jammy red fruits (cherries and plums) well balanced with chocolate, smoke, and tobacco notes from oak aging. In the mouth it is smooth and complex with sweet round tannins, good body, and an excellent long finish.				
<b>Serve with</b>	Serve at 14°C to 18°C. This lightly oaked Merlot goes well with grilled steak, ribs, pork tenderloin, or lamb; beef bourguignon and beef Wellington; roasted duck, herbed roast chicken, and Yakitori (barbecued chicken with dipping sauce); pizza, red sauce pasta, and bacon pasta; roasted vegetables; and cheeses including Edam, Emmenthal, Fontina, Gouda, Havarti, Jarslberg, Monterey Jack, Morbier, Oka, and Port Salut.				
<b>Scores/Awards</b>	<b>92 points</b> - International Wine Challenge 2018 <b>Silver Medal</b> - International Wine Challenge 2018				
<b>Reviews</b>	<i>"Joyful and aromatic from the start. Opulent plum with perfumed vanilla. Pure velvet with raspberry edge and masterful balance. Fragrant and tasty. Yum!"</i> - International wine Challenge				

