

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.

Reserva de Familia Cabernet Sauvignon 2014

CSPC# 756241

750mlx12

14.0% alc./vol.

SOLD OUT

Chemical Analysis

Acidity 5.06 g/l

pH:

Residual Sugar 2.42 g/l

Grape Variety

100% Cabernet Sauvignon

Winemaker

Luis Barraud/Adrian Toledo

Vintage

The spring began with a somewhat uneven budding in some areas, especially those affected by intense cold when the buds were swollen and with only a few leaves. The different vineyards rapidly balanced out, displaying well-formed clusters, but with fewer grapes than the previous year.

December and January were fairly warm and dry, giving excellent health to the vineyards. However, February was very rainy. In Mendoza, there was an average of 140 mm that month, more than half of the average yearly rainfall. Though March was much drier, there were some intense rains, especially in the Valle de Uco.

The potential early harvest was derailed by the February-March climate change, and maturity advanced slowly afterwards. Thus, many vineyards were harvested later than usual, between one and two weeks according to zones and varieties, especially Malbec, Cabernet Sauvignon and Petit Verdot in Luján de Cuyo and the Valle de Uco.

Towards the end of the period and to complete this varied and lively harvest, there were further rains. But this time without negative effects as the temperature also dropped significantly, reaching below zero degrees centigrade in some cases.

This year's red wines are distinguished by their intense colour, the fresh, spiced and floral aromas and red and black berries, with medium volume, body and structure in the mouth. I believe it will be a harvest noted for the elegance and freshness of its wines. Who knows, perhaps they will resemble those of 2007, which grew during ageing in barrels and bottles and came to stand out.

Vineyards

In the Perdriel area in the Luján de Cuyo region. 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.



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Harvest	The grapes are harvested by hand, cut one by one and placed in boxes of 12 kilos. Pass twice through a strict selection, leaving only grapes in excellent condition, which shows a detailed drafting work, eliminating all risk of an undesirable flavor, to achieve a great wine. 6 Tons/Hectare = 2,4 Tons/Acre
Vinification/ Maturation	Grapes were destemmed and crushed. 5 days of cold maceration before fermentation of 10 days in stainless steel tanks of 10.000 litres, completing natural malolactic fermentation. Complete maceration time was 31 days. 14 - 18 months in new oak barrels (70% French and 30% American). Without clarifying and unfiltered.
Tasting Notes	Brilliant ruby red color with purple hues and good concentration. Notes of red fruits and mint next to cassis, cappuccino and chocolate add a great complexity to this Cabernet. It displays a great fleshy volume in the mouth. The ripe, round tannins enable good balance and a long finish.
Serve with	Serving Temperature: 16°C to 18°C Enjoy it with marinara sausage long pasta.
Cellar	Cellar up to 10 years
Reviews	<i>'Brilliant ruby red colour with purple hues and good concentration. Notes of red fruits and mint next to cassis, cappuccino and chocolate add a great complexity to this Cabernet. It displays a great fleshy volume in the mouth. The ripe, round tannins enable good balance and a long finish.'</i> - Winemaker's notes
