

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 Cabernet Sauvignon 2020

CSPC# 738585

750mlx12

14.5% alc./vol.

Chemical Analysis	Total Acidity	5.1 g/l	Residual Sugar	2.20 g/l
Grape Variety	100% Cabernet Sauvignon			
Winemaker	Luis Barraud/Adrian Toledo			
Vineyards	80% from Sottano vineyards in the Perdriel area in the Luján de Cuyo región, and 20% from Vista Flores in the Valle de Uco. It has alluvial soil and drip irrigation. Hail netting covers 100% of the vineyard.			
Vintage	The growing season began with a chilly, dry winter that progressed into an equally dry but hot summer. The lack of water did eventually cause some vines to shut down reducing yields, but ripening was quick due to the high temperatures which eventually made for an early harvest. The only other issue to contend with, other than the drought, were some localized bouts of hail and frost particularly around the Uco Valley. By the time it came to the harvest, the drought meant the resulting berries, despite reaching phenolic ripeness, were tiny in size and highly concentrated. Many of the white varieties were ready to be picked at least two weeks ahead of the usual harvest time, while some of the reds were early by an entire month. The harvest was mostly smooth with producers only having to be aware of picking times to ensure grapes did not overripen. Despite the reduced yields, the resulting wines were exceptionally good delivering both concentrated reds and intense, aromatic whites. What has been noted, particularly about the reds, is that they tend to be boldly colored and beautifully balanced, with great fruit character, tannin, and acidity.			
Harvest	7 Tons Hectare = 2,8 Tons Acre			
Vinification/ Maturation	Grapes were destemmed and crushed. Its fermentation is made in stainless steel tanks of 10.000 litres with selected yeasts with a cold maceration of 5 days. Complete maceration time was 31 days. 12 months in oak barrels (70% French and 30% American)			
Tasting Notes	Deep and intense color with ruby hues. Coffee, cassis, cappuccino, snuff and several species are part of the wine complexity in its aroma. With a big volume into the palate, there are soft and ripped tannins, achieving a perfect balance with the oak.			
Serve with	Delicious with BBQ red meat or flamed-cooked venison.			
Cellaring	Up to 8 years			
Scores/Awards	90 points - James Suckling, JamesSuckling.com (score only) - May 2022			

