

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 Malbec 2020

CSPC# 738584

750mlx12

14.7% alc./vol.

Chemical Analysis	Total Acidity	5.58 g/l	Residual Sugar	1.73 g/l
Grape Variety			100% Malbec	
Winemaker	Luis Barraud/Adrian Toledo			
Vineyards	60% from Perdriel area in the Luján de Cuyo region. 40% from Vista Flores. Alluvial soil.			
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	Hand harvested in 12kg boxes in the 2 nd week of March. 7-8 Tons/hectare			
Vinification/ Maturation	Fermentation is done in stainless steel tanks of 10,000 and 5,000 litres with selected yeasts with a cold maceration of 5 days. Complete maceration time was 28 days. 12 months in oak barrels (60% French and 40% American)			
Tasting Notes	The color of this intense Malbec is a deep red with attractive purple and crimson hues. On the nose, we encounter notes of red fruits such as raspberries and strawberries as well as black fruits and spices such as pepper. Its attractive finale and body is given by its good structure and vibrant tannins.			
Serve with	16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes, and peppers. Cellar up to 8 years.			
Production	17,000 bottles produced.			



Scores/Awards **93 points** - James Suckling, JamesSuckling.com (score only) - May 2022

91 points - Decanter (score only) - May 2022

93 points - CamDouglasMS.com - May 2022

Review *"Very enticing bouquet of dark red berry fruits, boysenberry, plum and dark baking spices of oak. Varietal, fresh, natural, and new. Classic on the palate with a core of red berry fruit flavours, contrasting acid line and taut youthful mouthfeel. Tannins set the foundation, are in abundance and need plenty of protein to tame. Acidity and tannins are salivating, ripe and fresh contrasted by the fruit. There's a note of chocolate and granitic earthy qualities. Well made, dry and ready to drink from 2023 through 2029+."*
- CamDouglasMS.com
