

# BODEGA SOTTANO

(PERDRIEL, LUJAN DE CUYO, MENDOZA PROVINCE)

[www.bodegasottano.com](http://www.bodegasottano.com)



BODEGA SOTTANO

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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## Reserva Viognier 2022

CSPC# 874843

750mlx12

11.92% alc./vol.

**Chemical Analysis** Acidity 7.05 g/l

Residual Sugar 2.45 g/l

**Grape Variety**

100% Viognier

**Winemaker**

Adrian Toledo

**Vineyards**

Grapes from vineyards in the Chacayes, Tunuyán, Uco Valley, Mendoza.

**Vintage**

The season began with a cool, dry spring with low rates of snowfall. This resulted in less water flowing down to a province already suffering from severe water shortages, a not inconsequential consideration for vineyards that depend on irrigation.

But more drama was to come. Five frosts were recorded between October and November, some of them severe. These happened in the Uco Valley, the lower areas of Luján de Cuyo and the east of Mendoza, where most of Argentina's large-volume winery operations are located.

The rain arrived at the end of spring, between December and February. Although it fell within historic parameters in terms of quantity, it was concentrated into a few weeks, meaning that wineries hurried to bring in their white grapes to avoid risking their quality.

But the rollercoaster of a season had one last twist in store when right at the end of March, a frost – the earliest in living memory – hit several vineyards in the Uco Valley and parts of Luján de Cuyo. It caused considerable damage, although fortunately, by then, about 90% of the grapes were in the wineries. However, a final effort was required to rescue those grapes that remained on the vine.

When it comes to particular grapes, in Mendoza the red varieties to watch out for are Cabernet Sauvignon, Malbec and Cabernet Franc. Meanwhile for the whites the star is generally agreed to be Chardonnay.

**Harvest**

Hand picked at 2nd week of March. 8 Tons/Hectare = 3,2 Tons/Acre

**Vinification/**

Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12C. Then 10 days fermentation in stainless steel tanks at 12C. Natural malolactic fermentation completed. Aged for three months in new French oak barrels.

**Maturation**

**Tasting Notes**

Yellow with green matches / Yellow Straw. Fresh grapes and some citric, combined with some floral notes. Refreshing, with a good acidity balance, and a body that permits to pair easily with food.

**Serve with**

Ideal to drink it in summer, inside the pool under the sun's rays... with a very cold glass. Ideal to accompany a tropical salad of mixed greens, grilled pineapple, raisins, cherry tomatoes, smoked cheese, and passion fruit vinaigrette. Serve at 13°C to 15°C.

