

# 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/

### Maturation

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.

### 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.



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## Clasico Chardonnay 2022

CSPC# 791519

750mlx12

13.2% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.92 g/l	pH:	Residual Sugar	2.28 g/l
<b>Grape Variety</b>	100% Chardonnay				
<b>Winemaker</b>	Adrian Toledo				
<b>Vineyards</b>	Grapes from vineyards in the Tupungato area, Mendoza. It is an alluvial soil and drip irrigation, hail net covered in 100%. Dry and continental with great sun exposure allowing perfect ripening				
<b>Vintage</b>	<p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>				
<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. 10 days of fermentation in stainless steel tanks at 16°C with peaks of 32°C. Natural malolactic fermentation completed. Complete maceration time was 25 days. Aged 3 months in oak french barrels.				
<b>Tasting Notes</b>	Intense yellow color with green highlights, indicating fully ripe fruit at harvest time. Its aromas recall notes of ripe tropical fruit (pineapple, banana, passion fruit and others), along with subtle hints of coconut and vanilla from oak aging. On the palate, its elegant creaminess is well balanced by a refreshing, just-right level of acidity.				
<b>Serve with</b>	Try this lightly oaked Chardonnay with guacamole; Caesar salad; chicken salad with peaches or tropical fruits and nuts; rich chowders and soups; seafood or poached salmon with a buttery sauce; chicken, pork or pasta in a creamy and/or cheesy sauce; pork tenderloin; mild curries with buttery sauces; fried chicken; roast turkey; and Parmigiano Reggiano cheese. Serve at 10°C to 12°C.				



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## Junior Blend 2021

CSPC# 874842

750mlx12

13.3% alc./vol.

<b>Chemical Analysis</b>	Acidity 5.70 g/l	Residual Sugar 2.80 g/l
<b>Grape Variety</b>	60% Malbec, 20% Cabernet Sauvignon, 20% Syrah	
<b>Winemaker</b>	Luis Barraud/Adrian Toledo	
<b>Vineyards</b>	Agrelo / Uco Valley. 10 years old vineyards, hand pick harvest, drip irrigation system. 10 t/ ha.	
<b>Vintage</b>	Home to over three quarters of the country's wine regions, Mendoza and the Cuyo region (San Juan and La Rioja) all experienced a similarly cool and long vintage. The season started with spring frost, which impacted some vineyards, mainly in Eastern Mendoza and San Juan. Eastern Mendoza bore the brunt of the frost, with yield losses of up to 25%, which will have a knock-on impact on bulk wine production and prices there. Elsewhere, a cooler, rainy summer (with high rainfall especially in February) put back the harvest throughout the Cuyo region, making for a later than normal start for white wines. Furthermore, extra treatments were needed in the vineyard to avoid rot. Those white grapes that were well managed are reported to have greater freshness and lower alcohol. Red varieties were not affected by the rain as a drier autumn ensued and warm, sunny days brought the vintage back up to normal speed (in fact there was some overlap in the harvesting times of white and red varieties). Extra cloud cover during the summer meant that the maturation was slower at first, preserving greater acidity in the red wines this year.	
<b>Harvest</b>	Handpicked harvest in 12kg boxes.	
<b>Vinification/ Maturation</b>	Alcoholic fermentation with selected yeast in stainless steel tanks, 3-4 days at 8-10°C temperature. Pre fermentative cold maceration. Total maceration 16-18 days. Soft press in hydraulic press basket	
<b>Tasting Notes</b>	At sight, intense bright red color with purple nuances. In nose red fruits like plums and raspberry are perceived, complexed by pepper and graphite hints provided by the varieties that compose this blend.	
<b>Serve with</b>	Serve at 16°C to 18°C. Great with beef or venison dishes. Also, pork loin, St. Louis pork ribs, Cuban-styled lechon, lean brisket, duck to dark turkey meat.	



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## Junior Malbec 2021

CSPC# 874841

750mlx12

13.2% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.40 g/l	Residual Sugar	2.40 g/l
<b>Grape Variety</b>				100% Malbec
<b>Winemaker</b>	Luis Barraud/Adrian Toledo			
<b>Vineyards</b>	Agrelo / Uco Valley. 15-year-old vineyard, low trellis and dripping irrigation system. 10 t/ ha.			
<b>Vintage</b>	Home to over three quarters of the country's wine regions, Mendoza and the Cuyo region (San Juan and La Rioja) all experienced a similarly cool and long vintage. The season started with spring frost, which impacted some vineyards, mainly in Eastern Mendoza and San Juan. Eastern Mendoza bore the brunt of the frost, with yield losses of up to 25%, which will have a knock-on impact on bulk wine production and prices there. Elsewhere, a cooler, rainy summer (with high rainfall especially in February) put back the harvest throughout the Cuyo region, making for a later than normal start for white wines. Furthermore, extra treatments were needed in the vineyard to avoid rot. Those white grapes that were well managed are reported to have greater freshness and lower alcohol. Red varieties were not affected by the rain as a drier autumn ensued and warm, sunny days brought the vintage back up to normal speed (in fact there was some overlap in the harvesting times of white and red varieties). Extra cloud cover during the summer meant that the maturation was slower at first, preserving greater acidity in the red wines this year.			
<b>Harvest</b>	Handpicked harvest in 12kg boxes.			
<b>Vinification/ Maturation</b>	Alcoholic fermentation with selected yeast in stainless steel tanks, 3-4 days at 8-10°C temperature. Pre fermentative cold maceration. Total maceration 16-18 days. Soft press in hydraulic press basket Intense ruby red with purple flashes.			
<b>Tasting Notes</b>	Complex in nose, with fresh aromas that recall fresh cherries and strawberries. Elegant floral notes. Its concentration and smoothness combined with its acidity ensures a persistent and elegant wine			
<b>Serve with</b>	Serve at 16°C to 18°C. Great with beef or venison dishes. Also try this with a chili con carne, grilled eggplant, or fish tacos. Sirloin steak, beef empanadas, pasta with tomato-based sauce, pumpkin risotto, savory cured meats like salami and Ibérico ham, mildly flavored semi-soft cheeses such as Gouda, Havarti, Port Salut, Saint Paulin, or Brie, as well as more pungent cheeses like gorgonzola.			





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## Clasico Malbec 2021

CSPC# 791518

750mlx12

14.30% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.17 g/l	pH: 3.7	Residual Sugar	1.96 g/l
<b>Grape Variety</b>	100% Malbec				
<b>Winemaker</b>	Luis Barraud/Adrian Toledo				
<b>Vineyards</b>	50% Perdriel, Luján de Cuyo · 50% Vista Flores, Valle de Uco				
<b>Vintage</b>	<p>Home to over three quarters of the country's wine regions, Mendoza and the Cuyo region (San Juan and La Rioja) all experienced a similarly cool and long vintage. The season started with spring frost, which impacted some vineyards, mainly in Eastern Mendoza and San Juan. Eastern Mendoza bore the brunt of the frost, with yield losses of up to 25%, which will have a knock-on impact on bulk wine production and prices there.</p> <p>Elsewhere, a cooler, rainy summer (with high rainfall especially in February) put back the harvest throughout the Cuyo region, making for a later than normal start for white wines. Furthermore, extra treatments were needed in the vineyard to avoid rot. Those white grapes that were well managed are reported to have greater freshness and lower alcohol. Red varieties were not affected by the rain as a drier autumn ensued and warm, sunny days brought the vintage back up to normal speed (in fact there was some overlap in the harvesting times of white and red varieties). Extra cloud cover during the summer meant that the maturation was slower at first, preserving greater acidity in the red wines this year.</p>				
<b>Harvest</b>	Hand picked at 2nd week of March. 9 Tons / Hectare = 3,6 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 20.000 and 5.000 litres with selected yeasts. Complete maceration time was 15 days. Aged 8 months in oak barrels (70% French and 30% American).				
<b>Tasting Notes</b>	<p>This is a great Malbec with plenty of easy-going ripe fruit and just enough depth and richness to make it interesting but not heavy. It has aromas of ripe black and red fruits such as blackberries, plums and cherries mingling with a delicate chocolate and vanilla note from 8 months ageing in oak. On the palate it is velvety and elegant as well with more of the same fruit leading to a moreish finish with gentle tannins.</p>				
<b>Serve with</b>	Serve at 14°C to 16°C. Great with beef or venison dishes. Also try this with a chilli con carne, grilled eggplant, or fish tacos. Sirloin steak, beef empanadas, pasta with tomato-based sauce, pumpkin risotto, savory cured meats like salami and Ibérico ham, mildly flavored semi-soft cheeses such as Gouda, Havarti, Bel Paese, Port Salut, Saint Paulin, or Brie, as well as more pungent cheeses like gorgonzola.				
<b>Scores/Awards</b>	<p><b>90 points</b> - James Suckling, <a href="https://www.james-suckling.com">JamesSuckling.com</a> (score only) - May 2022</p> <p><b>90 points</b> - Tim Atkin, MW - <a href="https://www.timatkin.com">timatkin.com</a> (score only) - June 2022</p> <p><b>88 points</b> - Decanter World Wine Awards (score only) - January 2021</p>				
<b>Reviews</b>					



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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				



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## Clasico Cabernet Sauvignon 2021

CSPC# 803981

750mlx12

13.5% alc./vol.

SOLD OUT

<b>Chemical Analysis</b>	Total Acidity 5.62 g/l	Residual Sugar 2.15 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon	
<b>Winemaker</b>	Luis Barraud/Adrian Toledo	
<b>Vineyards</b>	Sottano vineyard in the Perdriel area in the Luján de Cuyo region. It is an alluvial soil and drip irrigation, hail net covered in 100%. Dry and continental with great sun exposure allowing perfect ripening.	
<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>	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. 10 days of fermentation in stainless steel tanks at 16° C with peaks of 32° C. Natural malolactic fermentation completed. Complete maceration time was 20 days. 8 months in 225-liter oak barrels (2nd and 3rd use barrels), 70% French (Taransaud «Medium plus» toasted) and 30% American (Demptos Napa «Medium plus» head toasted).	
<b>Tasting Notes</b>	Deep and intense ruby colour. Coffee, cassis, cappuccino, tobacco and various spices contribute to this wine's complex bouquet. Full bodied in the mouth, its tannins are firm, its flavour deep and rich.	
<b>Serve with</b>	Good pairings include steaks like ribeye and sirloin, served rare to medium-rare; braised beef short ribs; roast beef with mushroom sauce; burgers with or without rich/smoky toppings or blue cheese; roast lamb; filled/stuffed pastas with strongly flavoured sauces; grilled Portobello mushrooms; rich and creamy cheeses with robust flavour (Camembert, Gruyere); and hard cheeses like aged Cheddar and Gouda. Serve at 14°C to 18°C (or slightly cooler than room temperature).	
<b>Scores/Awards</b>	<b>88 points</b> - James Suckling, <a href="https://www.james-suckling.com">JamesSuckling.com</a> (score only) - May 2022	



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## Reserva Cabernet Sauvignon 2020

CSPC# 738585

750mlx12

14.5% alc./vol.

<b>Chemical Analysis</b>	Total Acidity	5.1 g/l	Residual Sugar	2.20 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon			
<b>Winemaker</b>	Luis Barraud/Adrian Toledo			
<b>Vineyards</b>	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.			
<b>Vintage</b>	<p>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.</p> <p>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.</p>			
<b>Harvest</b>	7 Tons   Hectare = 2,8 Tons   Acre			
<b>Vinification/ Maturation</b>	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)			
<b>Tasting Notes</b>	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.			
<b>Serve with</b>	Delicious with BBQ red meat or flamed-cooked venison.			
<b>Cellaring</b>	Up to 8 years			
<b>Scores/Awards</b>	90 points - James Suckling, JamesSuckling.com (score only) - May 2022			



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## Reserva Malbec 2020

CSPC# 738584

750mlx12

14.7% alc./vol.

<b>Chemical Analysis</b>	Total Acidity	5.58 g/l	Residual Sugar	1.73 g/l
<b>Grape Variety</b>	100% Malbec			
<b>Winemaker</b>	Luis Barraud/Adrian Toledo			
<b>Vineyards</b>	60% from Perdriel area in the Luján de Cuyo region. 40% from Vista Flores. Alluvial soil.			
<b>Vintage</b>	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.			
<b>Harvest</b>	Hand harvested in 12kg boxes in the 2 <sup>nd</sup> week of March. 7-8 Tons/hectare			
<b>Vinification/ Maturation</b>	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)			
<b>Tasting Notes</b>	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.			
<b>Serve with</b>	16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes, and peppers. Cellar up to 8 years.			
<b>Production</b>	17,000 bottles produced.			
<b>Scores/Awards</b>	<b>93 points</b> - James Suckling, JamesSuckling.com (score only) - May 2022 <b>91 points</b> - Decanter (score only) - May 2022 <b>93 points</b> - CamDouglasMS.com - May 2022			
<b>Review</b>	<i>"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+."</i> - CamDouglasMS.com			



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## Judas 2019

CSPC# 800137

750mlx6

15.7% alc./vol.

<b>Chemical Analysis</b>	Total Acidity 6.00 g/l	Residual Sugar 2.30 g/l
<b>Grape Variety</b>	100% Malbec	
<b>Winemaker</b>	Luis Barraud/Adrian Toledo	
<b>Vineyards</b>	Povolo Vineyard and Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.	
<b>Vintage</b>	<p>The 2019 Argentinian vintage is already receiving rave reviews. A cold winter moved into a chilly spring which was also relatively dry but cool breezes helped to keep frost and disease mostly at bay and instances of hail were also, fortunately, rare. A hot summer then set in, particularly in Mendoza where temperatures regularly reached 40 degrees plus. The tail-end of the summer noticeably cooled which helped preserve the grapes' acidity and aromatic character, however, it did cut yields as certain varieties struggled to ripen.</p> <p>For most, the harvest was a very smooth affair and quality looks to be excellent. The cool spring and autumn bookending the summer kept alcohol levels moderate and many of the wines are likely to exhibit a fresh character with the on-point acidity typical of a cooler climate.</p> <p>It is likely many of these wines, both reds and whites, will drink well young while also having the elegance and depth to age in the cellar. Although, of course, more time is needed for a definitive assessment</p>	
<b>Harvest</b>	<p>Vertical position trellising. Hand picked at 2nd week of March. 4,5 Tons/Hectare = 1,8 Tons/Acre</p>	
<b>Vinification/ Maturation</b>	<p>Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12°C. 10 days of fermentation in stainless steel tanks at 16°C with peaks of 32°C. Natural malolactic fermentation completed. Complete maceration time was 30 days. 24 months in 225 liters oak barrels (new barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted). Bottled without clarifying and unfiltered.</p>	
<b>Tasting Notes</b>	Intense, brilliant red colour with black hues. Great complexity and aromatic intensity showing notes of cherries, spices, tobacco, cassis, white pepper, and cloves with touches of mint and chocolate. Good structure and marked acidity. Velvety and sweet tannins, voluminous with a full body and long, persistent finish.	
<b>Serve with</b>	Enjoy it with marinara sausage long pasta. Cellar up to 15 years. Serve at 16°C to 18°C	

