



# B O D E G A S O T T A N O

## PAST VINTAGES

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### Clasico Cabernet Sauvignon 2021

CSPC# 803981

750mlx12

13.5% alc./vol.

<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.jamesSuckling.com">JamesSuckling.com</a> (score only) - May 2022	





# B O D E G A S O T T A N O

## PAST VINTAGES

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### Clasico Cabernet Sauvignon 2018

CSPC# 803981

750mlx12

13.8% alc./vol.

<b>Chemical Analysis</b>	Total Acidity 5.14 g/l	Residual Sugar 3.08 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> - Stephen Tanzer, <i>Vinous</i> - June 2018 (score only) <b>86 points</b> - Decanter World Wine Awards - June 2018 (score only)	





# B O D E G A S O T T A N O

## PAST VINTAGES

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### Clasico Cabernet Sauvignon 2017

CSPC# 803981

750mlx12

14.3% alc./vol.

<b>Chemical Analysis</b>	Total Acidity	5.14 g/l	Residual Sugar	3.08 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 liters oak barrels (2nd and 3rd used barrels), 70% French (Taransaud «Medium plus» toasted) and 30% American (Demptos Napa «Medium plus» head toasted). Bottled without clarifying and unfiltered.			
<b>Tasting Notes</b>	Deep and intense color with ruby hues. Black pepper, red bell peppers, cassis, cappuccino, tobacco and varied spices are part of the complex aroma this wine displays. In the mouth, mint and chocolate play in perfect harmony with black fruits. Great volume in the mouth, and the tannins are firm and ripe adding to a great balance. It is just sublime.			
<b>Serve with</b>	BBQ or roasted meats; plus, ravioli with spicy sausage as “chorizo”.			





# B O D E G A S O T T A N O

## PAST VINTAGES

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### Clasico Cabernet Sauvignon 2015

CSPC# 803981

750mlx12

14.3% alc./vol.

#### Chemical Analysis

Total Acidity 5.14 g/l

Residual Sugar 3.08 g/l

#### Grape Variety

100% Cabernet Sauvignon

#### Winemaker

Luis Barraud/Adrian Toledo

#### Vineyards

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.

#### Vintage

A tricky year for the main region, Mendoza, with warmth and humidity bringing rot, and hail affecting some areas too. It started really warm for two months, and then the constant rainy periods affected some areas very badly, and strong hailstorms damaged a lot of hectares. Rot attacks were very common from March onwards; downy mildew attacks were widespread in all the Pedriel and Agrelo areas. The hail badly affected some regions such as El Peral in Tupungato. Harvest time was very important this year. Because of the human scale of our project we still managed to taste every block of grapes, and harvested almost everything before the rain came.

#### Harvest

8 Tons / Hectare = 3,2 Tons / Acre

#### Vinification/

#### Maturation

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 liters oak barrels (2nd and 3rd used barrels), 70% French (Taransaud «Medium plus» toasted) and 30% American (Demptos Napa «Medium plus» head toasted). Bottled without clarifying and unfiltered.

#### 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

BBQ or roasted meats; plus, ravioli with spicy sausage as “chorizo”





## B O D E G A S O T T A N O

### PAST VINTAGES

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#### Clasico Cabernet Sauvignon 2014

CSPC# 803981

750mlx12

13.8% alc./vol.

**Grape Variety**

*100% Cabernet Sauvignon*

**Winemaker**

Luis Barraud/Adrian Toledo

**Vineyards**

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.

**Vintage**

Springtime 2013 was cooler than normal until October, after which there were some Zonda winds that resulted in a very warm November. December 2013 and January 2014 led to a very warm summer in Argentina. There were significant summer storms during January and February that affected some white grape harvests in some regions of Mendoza although the Malbec was unaffected. Cold rain fell for a week at the end of April. The 2014 harvest gave a higher yield per hectare than 2013, with aromatic grapes and velvety tannins.

**Vinification/**

**Maturation**

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 liters oak barrels (2nd and 3rd used barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted). Bottled without clarifying and unfiltered.

**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. Big volume into the palate, with soft ripe tannins, achieving a perfect balance with the oak.

**Serve with**

BBQ or roasted meats; plus, ravioli with spicy sausage as "chorizo"

**Scores/Awards**

**92 points** - Decanter Magazine World Wine Awards 2016  
**89 points** - Tim Atkin, MW - timatkin.com (score only) - March 2016  
**86 points** - Antonio Galloni, Vinous - February 2017  
**84 points** - Luis Gutiérrez, Wine Advocate #228 - December 30, 2016  
**Silver Medal** - Decanter Magazine World Wine Awards 2016  
**Bronze Medal** - International Wine Challenge, 2016

**Reviews**

*"The 2014 Cabernet Sauvignon Clásico felt both green and a little too ripe, with some blurry aromas. The palate is very dry, with abundant, dusty tannins. 25,000 bottles produced."*  
- MS, Wine Advocate





## B O D E G A S O T T A N O

### PAST VINTAGES

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#### Clasico Cabernet Sauvignon 2013

CSPC# 803981

750mlx12

14.4% alc./vol.

**Grape Variety**

*100% Cabernet Sauvignon*

**Winemaker**

Luis Barraud/Adrian Toledo

**Vineyards**

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

**Vintage**

The lack of spring rains and the absence of extensive frosts allowed a very good blooming of the vines, while hail damages – a constant threat for high altitude vineyards – were negligible. The growing season was uneven, starting with high temperatures and becoming cooler later on. The heat came back before the beginning of the harvest, but then a cold wave hit Mendoza at the middle of March, resulting in a slow maturation.

**Vinification/  
Maturation**

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 liters oak barrels (2nd and 3rd used barrels). 70% French (Taransaud “Medium plus” toasted) and 30% American (Demptos Napa “Medium plus” head toasted).

**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. Big volume into the palate, with soft ripe tannins, achieving a perfect balance with the oak.

**Serve with**

BBQ or roasted meats; plus ravioli with spicy sausage as “chorizo”

**Scores/Awards**

**90 points** - Luis Gutierrez, *Wine Advocate* #212 - April 2014

**Reviews**

*“The 2013 Clasico Cabernet Sauvignon is a clean and fresh, lightly-oaked style of Cabernet Sauvignon, with fresh aromas of mint, macerated cherries and tobacco leaf. The palate is medium-bodied, with very refined tannins, good acidity and focus. It is not so easy to find this quality in this price range. Drink 2014-2018.”*  
- LG, *Wine Advocate*





## B O D E G A S O T T A N O

### PAST VINTAGES

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#### Clasico Cabernet Sauvignon 2012

CSPC# 803981

750mlx12

14.5% alc./vol.

**Grape Variety**

*100% Cabernet Sauvignon*

**Winemaker**

Luis Barraud/Adrian Toledo

**Vineyards**

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

**Vintage**

The 2011 harvest has been surprising in many ways. A late frost in November affected some of the vineyards in the Valle de Uco, Luján de Cuyo and also eastern wine-growing regions. Its effects, at first, seemed dramatic, but over the course of time the impact was far less important than had been expected. Later, in the summer, some rain and hailstorms also seemed to point towards meaningful damage. However, not only was this fairly unimportant at a general level, but also the quality obtained, both in whites and reds, was good to very good, and even excellent for some areas and vineyards. In general the wines obtained are aromatic, fresh, with a lot of colour and tannins, with a high alcohol level and medium body. Without a doubt, the temperatures and rainfall had a great deal of responsibility for the delay in maturity. However, the vineyards' average yields were also higher than usual.

**Vinification/**

**Maturation**

Aged 30% in French oak for 8 months, and aged in the bottle for a further 8 months before release.

**Tasting Notes**

Intense, deep dark cherry colour with notes of coffee, cassis, tobacco and spices on the nose. Full bodied with soft and ripe tannins. Developed and mouth filling, the palate has ripe berry notes, smoke, earth and cedar. Soft hints of vanilla with black cherry on the finish. Well integrated oak.

**Serve with**

BBQ or roasted meats

**Scores/Awards**

**88 points** - Michael Schachner, *Wine Enthusiast* - July 1, 2014

**Reviews**

*"Spicy, dry aromas of earth, red currant and black olive offer some complexity and style. This is full bodied, racy and loaded with black cherry, cassis and peppery spice flavors. A touch of heat and menthol adds jolt to the finish."*

- MS, *Wine Enthusiast*







B O D E G A S O T T A N O

## PAST VINTAGES

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### Clasico Cabernet Sauvignon 2011

CSPC# 803981

750mlx12

14.5% alc./vol.

**Grape Variety**

*100% Cabernet Sauvignon*

**Winemaker**

Luis Barraud/Adrian Toledo

**Vineyards**

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

**Vintage**

The 2011 harvest has been surprising in many ways. A late frost in November affected some of the vineyards in the Valle de Uco, Luján de Cuyo and also eastern wine-growing regions. Its effects, at first, seemed dramatic, but over the course of time the impact was far less important than had been expected. Later, in the summer, some rain and hailstorms also seemed to point towards meaningful damage. However, not only was this fairly unimportant at a general level, but also the quality obtained, both in whites and reds, was good to very good, and even excellent for some areas and vineyards. In general the wines obtained are aromatic, fresh, with a lot of colour and tannins, with a high alcohol level and medium body. Without a doubt, the temperatures and rainfall had a great deal of responsibility for the delay in maturity. However, the vineyards' average yields were also higher than usual.

**Vinification/**

**Maturation**

Aged 30% in French oak for 8 months, and aged in the bottle for a further 8 months before release.

**Tasting Notes**

Intense, deep dark cherry colour with notes of coffee, cassis, tobacco and spices on the nose. Full bodied with soft and ripe tannins. Developed and mouth filling, the palate has ripe berry notes, smoke, earth and cedar. Soft hints of vanilla with black cherry on the finish. Well integrated oak.

**Serve with**

BBQ or roasted meats







B O D E G A S O T T A N O

## PAST VINTAGES

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### Clasico Cabernet Sauvignon 2006

CSPC# 803981

750mlx12

14.7% alc./vol.

**Grape Variety**

*100% Cabernet Sauvignon*

**Winemaker**

Luis Barraud/Adrian Toledo

**Vineyards**

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

**Vinification/**

Aged 30% in French oak for 8 months, and aged in the bottle for a further 8 months

**Maturation**

before release.

**Tasting Notes**

A deep and intense color with ruby hues. Coffee, cassis, cappuccino, and snuff, are part of the wine complexity in its aroma. With a large volume in mouth, there are soft and ripe tannins, achieving a perfect balance with the oak.

**Serve with**

BBQ or roasted meats

**Scores/Awards**

**86 points** - Jay Miller, Wine Advocate #184 - Aug 2009

**81 points** - Michael Schachner, Wine Enthusiast - May 1, 2010

**Reviews**

*"The 2006 Cabernet Sauvignon has excellent varietal character with plenty of spicy black currant fruit, a firm structure, good balance, and savory flavors. It can also be enjoyed over the next 4-5 years."*

- JM, Wine Advocate

*"Soupy and smells of stewed tomatoes and basil leaf. Short on fruit to the point of being weak, but surprisingly thick and syrupy in terms of mouthfeel. Herbal tasting but cloying on the finish."*

- MS, Wine Enthusiast

