



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

PAST VINTAGES

Judas 2015

CSPC# 800137

750mlx6

15.3% alc./vol.

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

Povolo Vineyard and Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.

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

Vertical position trellising.
Hand picked at 2nd week of March.
4,5 Tons/Hectare = 1,8 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 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.

Tasting Notes

Visual: deep red with bright violet reflections.
Aroma: A wonderful and complex aromatic intensity with notes of cherries but with a predominance of spices in the nose, along with cassis, white pepper, cloves and a touch of chocolate and mint.

Palate: Very correct acidity. Soft and velvety tannins. It possesses an extraordinary aromatic intensity with a long finish that makes it unique in its style.

Serve with

Enjoy it with marinara sausage long pasta. Cellar up to 15 years.
Serve at 16°C to 18°C





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

PAST VINTAGES

Judas 2012

CSPC# 14472

750mlx3

15.8% alc./vol.

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

Povolo Vineyard and Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.

Vintage

The 2012 vintage is characterized by a very cold winter followed by extremely high temperatures from late spring to early summer; this led to an accelerated increase of sugar rate and a decrease of grape weight. Then, temperatures dramatically decreased therefore slowing down the ripening cycle on the vine; as a result, 2012 wines are very fruity and aromatic, with an acidity found typically when the end of the summer growing season is cooler.

Harvest

Vertical position trellising.
Hand picked at 2nd week of March.
4,5 Tons/Hectare = 1,8 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 30 days. 18 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.

Tasting Notes

An intense inky color as consequence of a long maceration. Wonderful aromatic intensity and complexity, with notes of cherries but dominance of species as snuff, cassis, white pepper, cloves, some chocolate and mint. Correct acidity in a broad palate. Velvety and sweet tannins. Owner of an extraordinary aromatic intensity with a long finish that makes it unique in its style.

Serve with

Enjoy it with marinara sausage long pasta. Cellar up to 15 years.
Serve at 16°C to 18°C

Production

2014 bottles made.

Scores/Awards

89 points - Antonio Galloni, *Vinous* - February 2015 (score only)
Silver Medal - International Wine Challenge, London 2012





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

PAST VINTAGES

Judas 2009

CSPC# 14472

750mlx3

15.3% alc./vol.

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

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

Vintage

Frost damage marred an otherwise perfect vintage for Argentinian wines, affecting overall volumes by about 10-15%. Otherwise the growing season was superb - long, warm and dry, without heat spikes and with excellent levels of thermal amplitude.

The wines are therefore ripe and elegant, beautifully coloured, well balanced and wonderfully fresh due to the higher levels of natural acidity than normal. All reports suggest 2009 will be on a par or exceed the heights of 2006 – only time will tell.

Vinification/

Maturation

18 months in first used oak barrels (70 % french / 30 % american). Racking every 4 month, filling barrels by gravity, and emptying with nitrogen (without any bomb). Bottled without fining or filtering.

Tasting Notes

Deep and dark red colour, with bright black dye. Wonderful aromatic intensity and complexity, with notes of cherries but dominance of species as snuff, cassis, white pepper, cloves, some chocolate and mint. Large structure, correct acidity in a broad palate. Velvety and sweet tannins. Owner of an extraordinary aromatic intensity with a long end that makes it unique in its style.

Production

541 cases made.

Scores/Awards

92 points - Neal Martin, Wine Advocate #203 - October 2012

91 points - Stephen Tanzer's International Wine Cellar - January 2012

91 points - Michael Schachner, Wine Enthusiast - December 1, 2011

87 points - Jay Miller, Wine Advocate #198 - December 2011

Best wine with Chicken Tikka - Cathay Pacific Hong Kong International Wine & Spirit Competition - 2012

Reviews

"Although not cheap, I must say that I was mightily impressed by recent releases of the flagship label that come from 60-year-old vines. The 2009 Judas Malbec has a subtle bouquet that takes time to unfurl in the glass, reluctantly offering blackberry, raspberry, iodine and orange blossom notes. The palate is very well-balanced with fine, juicy tannins. It is well-focused with an edgy citric edge that lends the finish impressive freshness and delineation. This is a well-crafted, classy Malbec. Drink now-2022."

- NM, Wine Advocate

"Dark and deep smelling, with cola, berry and earth tones. Overall this is a cool and collected wine; it's tight and structured, with firm tannins and attractive flavors of dark berry, coffee, chocolate and fine herbs. Toasty and still fairly oaky on the finish. Drink now through 2014."

- MS, Wine Enthusiast

"(15% alcohol; aged for 18 months in new French oak): Bright, deep ruby. Black raspberry and licorice on the nose. Sweet, lush, creamy and deep; really fat with black fruit flavors. This big boy boasts terrific early appeal but its sweet tannins and superb breadth and length suggest it will give pleasure for at least the next several years."

- ST, International Wine Cellar





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

PAST VINTAGES

Reviews *"The supposed flagship, the 2009 Judas Malbec is disappointing given its price and cellar treatment. The wine was aged for 18 months in new French and American oak but comes off as relatively short and compact. What happened?"*
- JM, Wine Advocate



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

PAST VINTAGES

Judas 2007

CSPC# 14472

750mlx3

14.8% alc./vol.

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

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

Vintage

Vinification/

18 months in first used oak barrels (70 % french / 30 % american)

Maturation

Racking every 4 month, filling barrels by gravity, and emptying with nitrogen (without any bomb). Bottled without fining or filtering.

Tasting Notes

Deep and dark red colour, with high brightness. Wonderful aromatic intensity and complexity, with notes of cherries but dominance of species as snuff, cassis, white pepper, cloves, some chocolate and mint. Large structure, correct acidity in a broad palate. Velvety and sweet tannins. Owner of an extraordinary aromatic intensity with a long end that makes it unique in its style.

Scores/Awards

Silver Medal - International Wine Challenge 2010

3 stars - Decanter.com





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

PAST VINTAGES

Judas 2006

CSPC# 14472

750mlx3

14.8% alc./vol.

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

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

Vinification/

Maturation

De-stem (De-stalk) manually in selection belts. Alcoholic fermentation in stainless steel tanks of 5.000 litres with selected yeasts. 7 days in cold. 35 days total. Malolactic fermentation with original bacteria in oak barrels. 18 months in first used oak barrels (70 % french – 30 % american) . Racking every 4 month, filling barrels by gravity, and emptying with nitrogen (without any bomb). Bottled without fining or filtering.

Tasting Notes

Deep and dark red colour, with high brightness. Wonderful aromatic intensity and complexity, with notes of cherries but dominance of species as snuff, cassis, white pepper, cloves, some chocolate and mint. Large structure, correct acidity in a broad palate. Velvety and sweet tannins. Owner of an extraordinary aromatic intensity with a long end that makes it unique in its style.

Scores/Awards

92+ points - Jay Miller, erobertparker.com #184 - Aug 2009

92 points - Stephen Tanzer's International Wine Cellar

Gold Medal - Malbec al Mundo Competition 2008

Gold Medal - Peking Duck Food & Wine Matching Category - Cathay Pacific Hong Kong International Wine & Spirits Competition 2009

Reviews

"The flagship 2006 Judas Malbec was sourced from a 5-acre parcel of 60-year-old vines. It was aged in new French and American oak for 16 months. It displays a brooding bouquet of pain grille, pencil lead, tar, truffle, violets, and black cherry. This leads to a full-bodied, dense, opulent Malbec with layers of succulent fruit, impeccable balance, power combined with elegance, and a very long finish. It will benefit from 4-6 years of additional cellaring and offer a drinking window extending from 2014 to 2026."

- JM, erobertparker.com

