



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

PAST VINTAGES

Clasico Malbec 2016

CSPC# 791518

750mlx12

13.1% alc./vol.

Chemical Analysis Acidity 5.44 g/l pH: Residual Sugar 2.26 g/l

Grape Variety 100% Malbec

Winemaker Luis Barraud/Adrian Toledo

Vineyards 50% Perdriel, Luján de Cuyo · 50% Vista Flores, Valle de Uco

Vintage This year was a wet one for Argentina's biggest wine region, Mendoza. Cuyo is the heart of the Argentine wine scene, producing the large majority of wines in the country, and was the worst affected by the wet and cool effects of El Niño which dropped wine production numbers by around 40% this year.

The rain and associated health problems in the vineyard meant that producers needed to use around 400% more treatments in the vineyard than usual. While the treatments needed in the vineyard were still a lot less than needed on a normal year in Bordeaux, in the land of 'sol y vino' it was an additional cost which many small producers weren't prepared to fork out. The biggest losses were in the east of Mendoza where the grape prices aren't high enough to warrant the additional vineyard costs and so producers abandoned their vines.

It wasn't all bad news though, many winemakers were pleased with their results as the rain and cooler temperatures made it a fresher vintage, lowering alcohol levels by up to 2% 2016 is a year for those who appreciate freshness, tension, low alcohol and natural acidity. The ones that appreciate spices and long fine-grain tannins. The ones that appreciate Malbec wines that effortlessly fill tables with empty bottles. For those who appreciate this style, 2016 was a truly fine year."

Harvest Hand picked at 2nd week of March. 9 Tons / Hectare = 3,6 Tons / Acre

**Vinification/
Maturation** 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).

Tasting Notes Deep red color, with bright purple hues. Aromas of ripe red fruits such as plums and raspberries, complexed by delicate chocolate and vanilla provided by the oak. Good structure and velvety tannins give it an elegant long end

Serve with Serve at 14°C to 16°C. Great with beef or venison dishes.

