



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

## PAST VINTAGES

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### Clasico Merlot 2016

CSPC# 738586

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.61 g/l	pH:	Residual Sugar	2.56 g/l
<b>Grape Variety</b>	100% Merlot				
<b>Winemaker</b>	Luis Barraud/Adrian Toledo				
<b>Vineyards</b>	Vista Flores, Valle de Uco				
<b>Vintage</b>	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.

**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 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. Aged 8 months in new oak barrels (70% French and 30% American).

**Tasting Notes** Intense and shiny red color. Elegant nose with aromas of jam and red fruits like plum and cherry. The oak adds flavor of chocolate and snuff in a very good balance. Intense and complex, long persistence with sweet and rounded tannins that give a good body and long end.

**Serve with** Serve at 14°C to 16°C. Enjoy it with "Le Cordon Blue" chicken with smoked rustic potatoes; or venison & beef. Cellar up to 4 years





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### Clasico Merlot 2014

CSPC# 738586

750mlx12

14.4% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.17 g/l	pH:	Residual Sugar	1.67 g/l
<b>Grape Variety</b>	100% Merlot				
<b>Winemaker</b>	Luis Barraud/Adrian Toledo				
<b>Vineyards</b>	Grapes from vineyards in the Tupungato area, Mendoza. Monfarrel Vineyard. 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>	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.				
<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 20 days. 8 months in 225 liters oak barrels (2nd and 3rd used barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American - (Canton Napa "Medium plus" head toasted). Without clarifying and unfiltered.				
<b>Tasting Notes</b>	Intense and shiny red. Elegant nose with aromas of jam and red fruits like plum and cherry. The oak adds flavor of chocolate and snuff in a very good balance. Intense and complex, long persistence with sweet and rounded tannins that give a good body and long finish.				
<b>Serve with</b>	Serve at 16°C to 18°C. Enjoy it with "Le Cordon Blue" chicken with smoked rustic potatoes. Cellar up to 4 years				
<b>Scores/Awards</b>	92 points - Bob Campbell, bobcampbell.nz – March 2016 (score only)				





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#### Clasico Merlot 2013

CSPC# 738586

750mlx12

14.2% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.04 g/l	pH:	Residual Sugar	3.52 g/l
<b>Grape Variety</b>	100% Merlot				
<b>Winemaker</b>	Luis Barraud/Adrian Toledo				
<b>Vineyards</b>	Grapes from vineyards in the Tupungato area, Mendoza. Monfarrel Vineyard. 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>	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.				
<b>Harvest</b>	Hand picked at 2nd week of March.				
<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 (Canton Napa “Medium plus” head toasted).				
<b>Tasting Notes</b>	Intense and shiny red. Elegant nose with aromas of jam and red fruits like plum and cherry. The oak adds flavor of chocolate and snuff in a very good balance. Intense and complex, long persistence with sweet and rounded tannins that give a good body and long finish.				
<b>Serve with</b>	The Sottano Merlot 2013 is more enjoyable with prosciutto, grilled oyster mushrooms and confit tomatoes or medallions with pearl barley and blue cheese. Also with eye seared steak, béarnaise and au gratin potatoes, pork tenderloin stuffed with bacon and herbs or bitter chocolate marquise with white chocolate mousse and Worcestershire sauce. Enjoy it with “Le Cordon Blue” chicken with smoked rustic potatoes. Cellar up to 4 years				





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

### PAST VINTAGES

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#### Clasico Merlot 2010

CSPC# 738586

750mlx12

14.1% alc./vol.

**Grape Variety**

100% Merlot

**Winemaker**

Luis Barraud/Adrian Toledo

**Vineyards**

Grapes from vineyards in the Tupungato area, Mendoza.

**Vintage**

An early November frost reduced yields, however the remainder of the summer was treated to a very dry season marked by a heat spike in the middle of January that triggered shut downs in many vines. Ripening resumed after a two-week delay, leading to a late but exceptional harvest. The result was the fruit was a very healthy along with an interesting slow sugar accumulation in the last part of the season before harvest.

**Vinification/  
Maturation**

Fermented in stainless steel tanks with selected yeasts. 3 days cold maceration, and 15 days total maceration. Aged 30% in French oak for 8 months and then stored for 8 months in the bottle.

**Tasting Notes**

The Merlot is an intense bright wine with an elegant nose with aromas of jam and red fruits such as plums and cherries. The maturation on oak provides additional, nice balanced flavors of chocolate and tobacco. In the mouth the wine is intense and complex, long-persistent sweet and round tannins that provide a good body and good finish.

**Serve with**

Delicious with red meat and heavy sauces to stews.

**Scores/Awards**

**85 points** - Michael Schachner, Wine Enthusiast - March 1, 2012

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

**Reviews**

*"Deep in color, with raisiny, fully ripe and heavy aromas. Feels tannic, extracted and rubbery, but amid the weight and bite there's black plum, pepper and coffee flavors. Finishes with drawing tannins and a dark wave of toasty flavor. A big wine with mouthfeel issues."*

- MS, Wine Enthusiast

*"The 2010 Merlot offers up aromas of sage, oregano, cinnamon, rose petal, and black currant. Easygoing and friendly on the palate, it is a good value meant for drinking over the next 5-6 years. Drink 2011-2017"*

- JM, Wine Advocate





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

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### Clasico Merlot 2008

CSPC# 738586

750mlx12

14.1% alc./vol.

**Grape Variety**

*100% Merlot*

**Winemaker** Luis Barraud/Adrian Toledo

**Vineyards** Grapes from vineyards in the Tupungato area, Mendoza.

**Vintage** An early November frost reduced yields, however the remainder of the summer was treated to a very dry season marked by a heat spike in the middle of January that triggered shut downs in many vines. Ripening resumed after a two-week delay, leading to a late but exceptional harvest. The result was the fruit was a very healthy along with an interesting slow sugar accumulation in the last part of the season before harvest.

**Vinification/  
Maturation** Fermented in stainless steel tanks with selected yeasts. 3 days cold maceration, and 15 days total maceration. Aged 30% in French oak for 8 months and then stored for 8 months in the bottle.

**Tasting Notes** Bright and inviting. Aromas of plum pair with slightly earthy, raisin notes and vanilla. The palate opens with fresh raspberry and currant with well integrated oak notes. A firm and serious body with round tannins to pair. Lasting vanilla and plum finish. The wine has great structure and attitude yet will be enjoyable for all drinkers.

**Serve with** Delicious with red meat and heavy sauces to stews.

