



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

PAST VINTAGES

Reserva de Familia Cabernet Sauvignon 2012

CSPC# 756241

750mlx12

15.3% alc./vol.

Chemical Analysis

Acidity 5.59 g/l

pH:

Residual Sugar 2.78 g/l

Grape Variety

100% Cabernet Sauvignon

Winemaker

Luis Barraud/Adrian Toledo

Vintage

In Mendoza, the heart of Argentina's wine industry, winemakers dealt with another challenging growing season. It began with frost and strong Zonda winds, which reduced yields for most varieties, save the late-flowering Cabernet Sauvignon. Hot weather followed in December and persisted through February, as winemakers prepared for an early harvest. But the weather had a few more surprises in mind.

“By the end of February, it looked like we were in front of the harvest, similar to 2009, 2007 and 2006,” said Santiago Achával of Achával-Ferrer. But the weather began to change by the second week of March. Cool, cloudy conditions arrived, beginning one of the coolest Marches on record. As a result, grape maturation slowed, and harvest was delayed to two weeks later than normal for many winemakers. Because of the cool weather in February, March and April and the general dryness of the vintage (there was little snow and little rain) the nights were cooler than most other years and natural acid retention was phenomenal throughout the province. In the 2012 juice we have the perfect combination of not-too-high alcohol (because of the cool feb-april), high natural acidity and concentrated anthocyanins (color) and tannins. Cabernet Sauvignon – the latest ripener – was in absolutely perfect condition, with no rot, beautiful concentration and flavors (none of the over-ripe stuff) and optimal natural acidity.

Vineyards

In the Perdriel area in the Luján de Cuyo region. Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.

Climate

Dry and continental with great sun exposure allowing perfect ripening.

Harvest

Hand-picked the 2nd week of March. The grapes are harvested by hand, cut one by one and placed in boxes of 12 kilos. Pass twice through a strict selection, leaving only grapes in excellent condition, which shows a detailed drafting work, eliminating all risk of an undesirable flavor, to achieve a great wine. 5,5 Tons/Hectare = 2,2 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 30 days. 12 months in 225 liters oak barrels (new barrels). 70% French (Taransaud “Medium plus” toasted) and 30% American (Demptos Napa “Medium plus” head toasted). Without clarifying and unfiltered.

Tasting Notes

Superb, full-bodied wine. Excellent color and concentration quickly discover the notes of cassis, coffee and chocolate, with lots of spices that adds complexity and personality. Good mouthfeel, robust and with ripe and round tannins, its balance and balance with wood give a powerful finish.

Serve with

Serving Temperature: 16°C to 18°C

Enjoy it with marinara sausage long pasta.

Cellar

Cellar up to 10 years





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

PAST VINTAGES

Reserva de Familia Cabernet Sauvignon 2011

CSPC# 756241

750mlx12

15.1% alc./vol.

Chemical Analysis	Acidity 5.59 g/l	pH:	Residual Sugar 2.78 g/l
Grape Variety	100% Cabernet Sauvignon		
Winemaker	Luis Barraud/Adrian Toledo		
Vintage	An early, severe frost in Mendoza, Argentina's leading wine region, set the tone for a challenging 2011 vintage for winemakers, who also had to battle periods of high winds, hail, drought and heavy rain. Cool temperatures throughout the season delayed maturation, but an Indian summer ripened grapes before harvest. Winemakers are expecting elegantly styled wines, with higher acidity levels than usual.		
Vineyards	In the Perdriel area in the Luján de Cuyo region. Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.		
Climate	Dry and continental with great sun exposure allowing perfect ripening.		
Harvest	Handpicked the 2 nd week of March. The grapes are harvested by hand, cut one by one and placed in boxes of 12 kilos. Pass twice through a strict selection, leaving only grapes in excellent condition, which shows a detailed drafting work, eliminating all risk of an undesirable flavor, to achieve a great wine. 5,5 Tons/Hectare = 2,2 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 30 days. 12 months in 225 liters oak barrels (new barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted). Without clarifying and unfiltered.		
Tasting Notes	An intense inky color as consequence of a long maceration. Dominant Cassis and Chocolate. Round tannins in good balance with the oak.		
Serve with	Serving Temperature: 16°C to 18°C Enjoy it with marinara sausage long pasta.		
Cellar	Cellar up to 10 years		





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

PAST VINTAGES

Reserva de Familia Cabernet Sauvignon 2009

CSPC# 756241

750mlx12

14.89% alc./vol.

Chemical Analysis

Acidity 4.85 g/l

pH: 3.39

Residual Sugar 2.78 g/l

Grape Variety

100% Cabernet Sauvignon

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

In the Perdriel area in the Luján de Cuyo region. Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.

Climate

Dry and continental with great sun exposure allowing perfect ripening.

Harvest

Hand picked the 2nd week of March. The grapes are harvested by hand, cut one by one and placed in boxes of 12 kilos. Pass twice through a strict selection, leaving only grapes in excellent condition, which shows a detailed drafting work, eliminating all risk of an undesirable flavor, to achieve a great wine. The Grape Harvest Cabernet is made in 2^a quinzena April.

**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. Aged 12 months in 225 liters oak barrels (new barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted). Un-clarified and unfiltered.

Tasting Notes

Excellent color and concentration, intense and deep red. The aroma quickly discovers notes of cassis, coffee and chocolate, with lots of spices to ensure complexity and personality. Good volume in the mouth, robust, with ripe and round tannins, their balance with the wood giving it a powerful ending.

Serve with

Enjoy it with marinara sausage pasta, and other hearty dishes. Also great with mature cheeses.

Cellar

Cellar up to 10 years

Score/Awards

92 points - Natalie MacLean, nataliemaclean.com - August 17, 2013

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

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

89 points - Michael Schachner, Wine Enthusiast - March 1, 2012

Reviews

"The 2009 Reserva de la Familia Cabernet Sauvignon has a well-defined bouquet that is almost Bordeaux-like, armed with blackberry, cedar and graphite aromas. The palate is medium-bodied with crisp tannins and a rigid backbone that informs its Medoc-like (think Pessac-Leognan), reserved finish, which is focused and satisfying. This is well-crafted and should reward several years in bottle. Drink now-2020."
- NM, Wine Advocate

"The 2009 Cabernet Sauvignon Reserva de Familia spent 12 months in new French and American oak. Notions of pain grille, mineral, rose petal, espresso, and assorted black fruits lead to a round, savory, layered, dense offering with excellent depth and length. Give this full-bodied Cabernet 2-3 years to fill out and drink it from 2013 to 2021."
- JM, Wine Advocate

"A medium-weight Cabernet with plum, prune, tobacco and herb aromas. Features average weight and body, with a creamy texture and layered flavors of black fruit, raspberry and spice. Finishes with herb and plum notes as well as a pinch of tobacco."





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PAST VINTAGES

- MS, *Wine Enthusiast*

"Supremely balanced and complex with rich, concentrated aromas and flavours of blackberry, cassis, cedar and smoke. Full-bodied and supple with a long, satisfying finish. Perfect for osso buco."

- NM, *nataliemaclean.com*



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

PAST VINTAGES

Reserva de Familia Cabernet Sauvignon 2008

CSPC# 756241

750mlx12

15.0% alc./vol.

Grape Variety	<i>100% Cabernet Sauvignon</i>
Winemaker	Luis Barraud/Adrian Toledo
Vineyards	In the Perdriel area in the Luján de Cuyo region. Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.
Climate	Dry and continental with great sun exposure allowing perfect ripening.
Harvest	Harvested manually in 12kg boxes in the 2 nd week of March. 5.5 tons/hectare
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. Aged 12 months in 225 liters oak barrels (new barrels). 70% French (Taransaud “Medium plus” toasted) and 30% American (Demptos Napa “Medium plus” head toasted). Unclarified and unfiltered.
Tasting Notes	An intense inky color as consequence of a long maceration. Aromas as cassis, coffee and chocolate, provides him a big complexity. With a “high volume” in the palate it expresses its ripe and round tannins in good balance with the oak at the same time.
Serve with	Enjoy it with marinara sausage pasta, and other hearty dishes.
Cellar	Cellar up to 10 years
Score/Awards	90 points - Stephen Tanzer's International Wine Cellar - January 2012

