



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

## PAST VINTAGES

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### Reserva Cabernet Sauvignon 2014

CSPC# 738585

750mlx12

14.9% alc./vol.

#### Chemical Analysis

Total Acidity 4.91/l Residual Sugar 2.37 g/l

#### Grape Variety

100% Cabernet Sauvignon

#### Winemaker

Luis Barraud/Adrian Toledo

#### Vineyards

80% from Sottano vineyards in the Perdriel area in the Luján de Cuyo región, and 20% from Vista Flores in the Valle de Uco. It has alluvial soil and drip irrigation. Hail netting covers 100% of the vineyard.

#### Vintage

The spring began with a somewhat uneven budding in some areas, especially those affected by intense cold when the buds were swollen and with only a few leaves. The different vineyards rapidly balanced out, displaying well-formed clusters, but with fewer grapes than the previous year.

December and January were fairly warm and dry, giving excellent health to the vineyards. However, February was very rainy. In Mendoza, there was an average of 140 mm that month, more than half of the average yearly rainfall. Though March was much drier, there were some intense rains, especially in the Valle de Uco.

The potential early harvest was derailed by the February-March climate change, and maturity advanced slowly afterwards. Thus, many vineyards were harvested later than usual, between one and two weeks according to zones and varieties, especially Malbec, Cabernet Sauvignon and Petit Verdot in Luján de Cuyo and the Valle de Uco.

Towards the end of the period and to complete this varied and lively harvest, there were further rains. But this time without negative effects as the temperature also dropped significantly, reaching below zero degrees centigrade in some cases.

This year's red wines are distinguished by their intense colour, the fresh, spiced and floral aromas and red and black berries, with medium volume, body and structure in the mouth. I believe it will be a harvest noted for the elegance and freshness of its wines. Who knows, perhaps they will resemble those of 2007, which grew during ageing in barrels and bottles and came to stand out.

#### Harvest

7 Tons | Hectare = 2,8 Tons | Acre

#### Vinification/ Maturation

Grapes were destemmed and crushed. Its fermentation is made in stainless steel tanks of 10.000 litres with selected yeasts with a cold maceration of 5 days. Complete maceration time was 31 days

12 months in oak barrels (70% French and 30% American)

#### 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

Delicious with BBQ red meat or flamed-cooked venison.

#### Cellaring

Up to 8 years

#### Reviews

*"This Cabernet is defined by its balance. Spices and minty flavours next to red fruits play on the nose in a harmonious way, accompanied by vanilla and coconut flavours. In the mouth, it is a smooth and sophisticated pleasure that combines red fruit with sweet, intense tannins, resulting in a long and interesting wine."*

- Winemaker's note





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

### PAST VINTAGES

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#### Reserva Cabernet Sauvignon 2013

CSPC# 738585

750mlx12

14.3% alc./vol.

<b>Grape Variety</b>	<i>100% Cabernet Sauvignon</i>
<b>Winemaker</b>	Luis Barraud/Adrian Toledo
<b>Vineyards</b>	Sottano vineyards in the Perdriel area in the Luján de Cuyo region. It has alluvial soil and drip irrigation. Hail netting covers 100% of the vineyard.
<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>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 25 days. 12 months in 225 liters oak barrels (2nd used barrels). 70% French (Taransaud “Medium plus” toasted) and 30% American (Demptos Napa “Medium plus” head toasted). Without clarifying and unfiltered.
<b>Tasting Notes</b>	Excellent color, with good concentration. Notes of cassis, coffee, chocolate, with many species that provides it a great complexity. Big volume in palate, fleshy, ripe and round tannins, good balance with the oak.
<b>Serve with</b>	Delicious with BBQ red meat or flamed-cooked venison.
<b>Cellaring</b>	Up to 8 years



2013 CABERNET SAUVIGNON



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

### PAST VINTAGES

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#### Reserva Cabernet Sauvignon 2011

CSPC# 738585

750mlx12

14.9% alc./vol.

<b>Grape Variety</b>	<i>100% Cabernet Sauvignon</i>
<b>Winemaker</b>	Luis Barraud/Adrian Toledo
<b>Vineyards</b>	Sottano vineyards in the Perdriel area in the Luján de Cuyo region. It has alluvial soil and drip irrigation. Hail netting covers 100% of the vineyard.
<b>Vintage</b>	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.
<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 25 days. 12 months in 225 liters oak barrels (2nd used barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted). Without clarifying and unfiltered.
<b>Tasting Notes</b>	Wine of excellent color, intense and brilliant red with violet reflections. The aroma shows the characteristics of this varietal, with great complexity and ripe red fruits and spices like clove and white pepper. On the palate, good structure, ripe tannins, well balanced with wood. Its finish is long and persistent.
<b>Serve with</b>	Delicious with red meat and heavy sauces to stews.





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

### PAST VINTAGES

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#### Reserva Cabernet Sauvignon 2008

CSPC# 738585

750mlx12

14.5% alc./vol.

<b>Grape Variety</b>	<i>100% Cabernet Sauvignon</i>
<b>Winemaker</b>	Luis Barraud/Adrian Toledo
<b>Vineyards</b>	Sottano vineyards in the Perdriel area in the Luján de Cuyo region. It has alluvial soil and drip irrigation. Hail netting covers 100% of the vineyard.
<b>Vintage</b>	Dry and continental with great sun exposure allowing perfect ripening. Vertical position trellising. Hand picked during the 2nd week of March. Yield 6,5 Tons/Hectare = 2,6 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 25 days. 12 months in 225 liters oak barrels (2nd used barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted). Without clarifying and unfiltered.
<b>Tasting Notes</b>	Excellent color, with good concentration. Notes of cassis, coffee, chocolate, with many species that provides it a great complexity. Big volume in palate, fleshy, ripe and round tannins, good balance with the oak.
<b>Serve with</b>	Delicious with red meat and heavy sauces to stews.





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

### PAST VINTAGES

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#### Reserva Cabernet Sauvignon 2007

CSPC# 738585

750mlx12

15.3% 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**

2007 has been a warmer than average year for Argentinian wines, with daytime temperatures 1.8C higher than the norm although night temperatures were lower than the norm by 1C. Thus the harvest was earlier than normal by between 2-4 weeks depending on region.

Mendoza, in particular San Rafael, suffered violent hailstorms in February causing havoc in some 8000ha of vineyards. Summer rains caused further problems for a number of regions.

That said quality was generally good to very good although volumes about 8% down on 2006

**Vinification/**

Aged 12 months in new oak barrels (70% French / 30% American) and then stored for 12 months in bottle. A classic cabernet in every way.

**Maturation**

**Tasting Notes**

Strong cassis and raspberry tie into a well developed cedar and spice bouquet. The wine is full bodied with dusty tannins. The palate has juicy red berries and plum mixed with black currant, earth and cedar notes. A well balanced wine that continues to provide silky fruits, berry and oak notes well after consumption.

**Serve with**

Delicious with red meat and heavy sauces to stews.

