



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

PAST VINTAGES

Reserva Malbec 2017

CSPC# 738584

750mlx12

14.7% alc./vol.

Grape Variety	<i>100% Malbec</i>
Winemaker	Luis Barraud/Adrian Toledo
Vineyards	60% from Perdriel area in the Luján de Cuyo region. 40% from Gualtallary area in Tupungato. Alluvial soil.
Vintage	Spring frost had a significant impact on yields this year, particularly causing poor fruit set for Malbec, with yields 40% to 60% lower than average at 1.9 million tonnes. Despite some adverse weather events, the climate during the growing season was relatively normal and wines are characteristic of a normal year with good quality. "The 2017 vintage had a very low yield because of frosts and zonda (foehn wind)," explained Matias Michelini, winemaker and owner of Passionate Wine. "Although yield was down, the quality was very good." The lower yield and warm, dry summer brought harvest earlier than usual. This was a blessing in disguise as April saw several hailstorms and major rainfalls. "Low yields and excellent ripeness led to an impressive concentration of tannins and very intense colour," said Doña Paula winemaker Marcos Fernández. "The tannic structure offers mouth-filling wines, and we can expect tremendous ageing ability."
Harvest	Hand harvested in 12kg boxes in the 2 nd week of March
Vinification/ Maturation	Its fermentation is made in stainless steel tanks of 10.000 and 5.000 litres with selected yeasts with a cold maceration of 5 days. Complete maceration time was 28 days. 12 months in oak barrels (60% French and 40% American)
Production	17,000 bottles produced.
Tasting Notes	The color of this intense Malbec is a deep red with attractive purple and crimson hues. On the nose, we encounter notes of red fruits such as raspberries and strawberries as well as black fruits and spices such as pepper. Its attractive finale and body is given by its good structure and vibrant tannins.
Serve with	16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes and peppers. Cellar up to 8 years.





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

PAST VINTAGES

Reserva Malbec 2016

CSPC# 738584

750mlx12

14.3% alc./vol.

Chemical Analysis

Total Acidity 4.79 g/l

Residual Sugar 2.3 g/l

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

60% from Perdriel area in the Luján de Cuyo region. 40% from Gualtallary area in Tupungato. Alluvial soil.

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

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Vinification/

Maturation

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Tasting Notes

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Serve with

16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes and peppers. Cellar up to 8 years.





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PAST VINTAGES

Reserva Malbec 2014

CSPC# 738584

750mlx12

14.7% alc./vol.

Chemical Analysis

Total Acidity 4.87 g/l

Residual Sugar 1.91 g/l

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

60% from Perdriel area in the Luján de Cuyo region. 40% from Gualtallary area in Tupungato. Alluvial soil.

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.

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Maturation

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Production

17,000 bottles produced.

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 finish.

Serve with

16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes and peppers. Cellar up to 8 years.

Scores/Awards

88 points - Luis Gutiérrez, Wine Advocate #228 - December 30, 2016

88 points - Tim Atkin, MW - timatkin.com - March 2016 (score only)

87 points - Antonio Galloni, Vinous - March 2016 (score only)

Reviews

"Excellent color, fine varietal expression, of a wide complexity of red and black fruits, spices such as white pepper and clove in nose. Sound structure and ripe tannins, well integrated to the wood. Long and persistent."

- winemaker's notes





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

PAST VINTAGES

"The 2014 Reserva Malbec shows balance and good integration of simple berry fruit and oak. The palate is straightforward, with abundant, fine-grained tannins and a dry finish. 17,000 bottles produced."

- LG, Wine Advocate



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

PAST VINTAGES

Reserva Malbec 2013

CSPC# 738584

750mlx12

14.7% alc./vol.

Chemical Analysis

Total Acidity 5.20g/l

Residual Sugar 2.05 g/l

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

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

Vintage

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.

Harvest

Hand harvested in 12kg boxes in the 2nd week of March

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 25 days. Aged 12 months in new oak barrels (70% French / 30% American) and then stored for 12 months in bottle.

Tasting Notes

Excellent color, good expression of its variety with a mix of red and black fruits. Spices like clove and white pepper in the nose. Good structure with ripe tannins perfectly combined with the oak. Long and persistent on the palate.

Serve with

16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes and peppers. Cellar up to 8 years.

Scores/Awards

Reviews

95 points - Bob Campbell MW, The Real Review - April 5, 2016

"Sottano Reserva 2013 Malbec (tasting) was my top wine in value terms, although I acknowledge that the flagship Malbec might be a winner in the long term. It was a step up on the basic wine in terms of flavour intensity and actually seems even fresher than its younger brother. It perfectly fitted the 'Argentinean Malbec' template"
- BC, The Real Review, NZ





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

PAST VINTAGES

Reserva Malbec 2011

CSPC# 738584

750mlx12

14.5% alc./vol.

Grape Variety

100% Malbec

Winemaker

Luis Barraud/Adrian Toledo

Vineyards

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

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.

Harvest

Hand harvested in 12kg boxes in the 1st half of April

Vinification/

Aged 12 months in new oak barrels (70% French / 30% American) and then stored for

Maturation

12 months in bottle.

Tasting Notes

Excellent color, fine varietal expression, of a wide complexity of red and black fruits, spices such as white pepper and clove in nose. Sound structure and ripe tannins, well integrated to the wood. Long and persistent.

Production

1250 cases made.

Scores/Awards

90 points - Stephen Tanzer, International Wine Cellar - Mar/Apr 2013

85 points - Michael Schachner, Wine Enthusiast - February 1, 2014

Reviews

"Aged for 12 months in 70% French and 30% American oak, all new. Full medium ruby. Sexy aromas of black raspberry, cherry, mocha and licorice, lifted by a violet top note. Sweet, pliant and densely packed, showing a hint of smoky reduction but also excellent vinosity. More serious than the Clasico but also more oaky and in need of a year or two of patience."

- ST, International Wine Cellar

"High-toned, raw aromas of cherry and currant are backed by toasty oak and mint. Lively and lifted as well as choppy in feel, this tastes mostly of char, plum and peppery spice. Things blacken up on a hot, firm, toasty finish"

- MS, Wine Enthusiast





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

PAST VINTAGES

Reserva Malbec 2010

CSPC# 738584

750mlx12

14.2% 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

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.

Harvest

Hand harvested in 12kg boxes in the 1st half of April

Vinification/

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

Maturation

Tasting Notes

Clear, deep ruby-purple appearance. Clean, medium intensity plum and pepper with earthy blackberry aromas. Dry, medium acidity and mild tannins, with a medium body. Ripe dark fruits dominate, with a sweet spiciness and hints of oak and leather. Medium length. Overall good; I haven't tried many Malbecs but this is an enjoyable drink, unusual in its softness, and I will search out others.

Production

1250 cases made.

Scores/Awards

91 points - Michael Schachner, Wine Enthusiast - December 31, 2011

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

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

Reviews

"The 2010 Malbec Reserva spent 12 months in seasoned French and American oak. It sports an alluring nose of balsam wood, smoke, spice box, floral notes, and black cherry. In the glass it opens to display excellent volume, balance, and length as well as enough structure to evolve for another 1-2 years. It will be at its best from 2013 to 2020.
- JM, Wine Advocate

"Chocolate and charcoal aromas form a dark and masculine greeting. There's also coffee and an herbal note to the nose. Lush but not heavy, tannic or plodding, with powerful black fruit and herbal flavors. Runs deep and long on the finish; impressive."
- MS, Wine Enthusiast

Reviews

"The 2010 Reserva Malbec has a light but juicy bouquet of crushed strawberry and red currant fruit that is well-defined and vibrant. The palate is medium-bodied and comparatively sweet, with bubble gum notes of blueberry and cassis. It is a very commercial wine, but one that is thoughtfully made. Drink now."
- NM, Wine Advocate





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

PAST VINTAGES

Reserva Malbec 2008

CSPC# 738584

750mlx12

14.5% 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

Unusually cool vintage that proved challenging to producers in almost all wine regions in Argentina. Spring frosts, summer hail in Mendoza, high winds in Patagonia and rain at harvest time – a quartet of problems rarely seen. Overall volume down as a result by about 25%.

That said the best producers coped remarkably well. Day/night temperature variations were at their most extreme, giving the wines higher levels of natural acidity than normal and reds of profoundly deep colour.

Vinification/

Maturation

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

Tasting Notes

This purple-colored Malbec has a nicely perfumed nose of spice and black cherry. Supple and friendly on the palate, this easy-going, nicely balanced Malbec will provide pleasure over the next 4 years.

Production

833 cases made.

Scores/Awards

88 points - Michael Schachner, Wine Enthusiast - November 1, 2011

Bronze Medal - International Wine Challenge 2010

4 stars - Decanter.com

Reviews

"Excellent color, good expression of its variety with a mix of red and black fruits. Spices like clove and white pepper in the nose. Good structure with ripe tannins perfectly combined with the oak. Long and persistent at the palate."

- Luis Barraud, Winemaker

"Roasted and rubbery on first take, with aromas of leather, beefy blackberry and a pinch of herbal juniper and sharpness. The palate is racy and flows well, with lightly herbal flavors of red plum, raspberry and leather. Long on the finish, with a juicy feel."

- MS, Wine Enthusiast





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

PAST VINTAGES

Reserva Malbec 2007

CSPC# 738584

750mlx12

14.5% 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

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.

Maturation

Tasting Notes

Excellent color, good expression of its variety with a mix of red and black fruits. Spices like clove and white pepper in the nose. Good structure with ripe tannins perfectly combined with the oak. Long and persistent at the palate.

Production

Scores/Awards

90 points - Jay Miller, eRobertparker.com #184 - August 2009

Silver Medal - Argentina Wine Awards 2009

4 stars - Decanter.com

Reviews

"Sottano's purple-colored 2007 Reserva Malbec was sourced from a 30-year-old vineyard in Perdriel and aged in a mix of new and used French oak for 12 months before bottling without filtration. It offers up an enticing nose of wood smoke, mineral, lavender, black cherry, and plum. Medium-bodied, dense, and layered on the palate, it has plenty of spicy, savory fruit, enough fine-grained tannin to evolve for 2-3 years, excellent balance, and a lengthy finish. Drink it from 2011 to 2022."
- JM, Wine Advocate

