
LTO'S:
DECEMBER 27TH, 2024 – JANUARY 23RD, 2025*
BODEGA SOTTANO, ARGENTINA
*** UNTIL SUPPLIES LAST**

Don Fioravante Sottano, from Veneto-Italy, settled down in Mendoza in 1890. He was a pioneer in the Mendocinan Industry, promoting the agriculture and the industry in the region, planting vineyards to produce wine in his own winery and, later on, exporting it. Encouraged by the passion that their father passed on, sons:

Diego, Pablo and Mauricio Sottano renovate and build the future of the company.

Bodega Sottano is a young venture, recently formed in order to recover the best of the ancient rich processes, honoring the hard work but using the latest technologies that exist in the industry. The winery and vineyards stand close to the majestic Andes, in Perdriel district, well-known as First Zone, because of its weather conditions and privileged land so favorable to produce high quality wines.

Their production capacity is about 500.000 litres of wine. They are stored in 25.000, 20.000, 10.000, 5000 and 2500 stainless steel tanks. This allows a better and thorough quality control.

Select wines are also put in 225 litres barrels of French and American oak.



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

CLASICO CHARDONNAY 2022 - # 791519

LUJAN DE CUYO,
ARGENTINA

Regular Wholesale: \$15.75/bottle

New AB Price: \$13.00/bottle (12 x 750ml)

100% Chardonnay (Lightly Oaked).

Intense yellow color. Its aromas recall notes of ripe tropical fruit (pineapple, banana, passion fruit and others), along with subtle hints of coconut and vanilla from oak aging. On the palate, its elegant creaminess is well balanced by a refreshing, just-right level of acidity.

Try with guacamole; chicken salad with tropical fruits and nuts; rich chowders and soups; seafood or poached salmon with a buttery sauce; chicken, pork or pasta in a creamy and/or cheesy sauce; mild curries with buttery sauces; fried chicken; roast turkey; and Parmigiano Reggiano cheese.



LUJAN DE CUYO,
ARGENTINA

RESERVA VIOGNIER 2022 - # 874843

Regular Wholesale: \$17.80/bottle

New AB Price: \$14.96/bottle (12 x 750ml)

100% Viognier.

Aged for three months in new French oak barrels. Yellow with green matches / Yellow Straw. Fresh grapes and some citric, combined with some floral notes. Refreshing, with a good acidity balance, and a body that permits to pair easily with food.

A patio wine! Also, ideal to accompany a tropical salad of mixed greens, grilled pineapple, raisins, cherry tomatoes, smoked cheese, and passion fruit vinaigrette.



LUJAN DE CUYO,
ARGENTINA

JUNIOR BLEND 2021 - # 874842

Regular Wholesale: \$13.50/bottle

New AB Price: \$10.86/bottle (12 x 750ml)

60% Malbec, 20% Cabernet Sauvignon, 20% Syrah.

The colour is an intense bright red with purple nuances. Aromas of red fruits like plums and raspberry are perceived, complexed by pepper and graphite hints provided by the varieties that compose this blend.

Great with beef or venison dishes. Also, pork loin, St. Louis pork ribs, Cuban-styled lechon, lean brisket, duck to dark turkey meat.



LUJAN DE CUYO,
ARGENTINA

JUNIOR MALBEC 2022 - # 874841

Regular Wholesale: \$13.50/bottle

New AB Price: \$10.86/bottle (12 x 750ml)

100% Malbec.

A complex nose, with fresh aromas of cherries and strawberries. Elegant floral notes. Its concentration and smoothness combined with its acidity ensures a persistent and elegant wine. *Great with beef or venison dishes. Also try this with a chili con carne, grilled eggplant, or fish tacos.*

Sirloin steak, beef empanadas, pasta with tomato-based sauce, pumpkin risotto, savory cured meats like salami and Ibérico ham, mildly flavored semi-soft cheeses such as Gouda, Havarti, Port Salut, Saint Paulin, or Brie, as well as more pungent cheeses like gorgonzola.

