

# BODEGA SOTTANO

(PERDRIEL, LUJAN DE CUYO, MENDOZA PROVINCE)

[www.bodegasottano.com](http://www.bodegasottano.com)



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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.

Our 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. The select wine is also put in 225 litres barrels of French and American oak.

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## Clasico Chardonnay 2024

CSPC# 791519

750mlx12

13.5% alc./vol.

### Grape Variety

100% Chardonnay.

### Winemaker

Adrian Toledo

### Vineyards

Grapes from vineyards in the Tupungato area, Mendoza. It is an alluvial soil and drip irrigation, hail net covered in 100%. Dry and continental with great sun exposure allowing perfect ripening.

### Vintage

The 2024 Mendoza wine season was challenging yet produced high-quality, high-yield wines despite unpredictable weather. Intense winter snowfall ensured ample irrigation water, but the persistent, hot, and dry Zonda wind during spring damaged vineyards. A significant mid-January heatwave also hastened ripening, creating a year with earlier-than-usual harvests.

Water Abundance: Intense 2023 winter snowfall resulted in significant snowmelt, replenishing water supplies, with some rivers reaching levels not seen since the 1990s.

Zonda Wind Impact: A hot, dry wind from the Andes lasted until mid-November 2023, damaging budding/blossoming vines and impacting some yields.

Heatwaves: Mid-January saw temperatures hitting 40°C (104F), causing some vineyards to experience high stress.

Growing Season & Harvest: The season was characterized by an early, warm, and dry summer, which produced high-quality, concentrated fruit.

The 2024 vintage is regarded as having excellent quality due to the high-stress conditions forcing the vines to produce concentrated fruit, leading to high-quality, balanced wines.

### 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. 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 3 months in oak french barrels.

### Tasting Notes

Intense yellow color with green highlights, indicating fully ripe fruit at harvest time. 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.

### Serve with

Try this lightly oaked Chardonnay with guacamole; Caesar salad; chicken salad with peaches or 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; pork tenderloin; mild curries with buttery sauces; fried chicken; roast turkey; and Parmigiano Reggiano cheese. Serve at 10°C to 12°C.

