

# 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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## “Fioravante” Cabernet Sauvignon Reserva 2024 (formerly Reserva Cab Sauv)

CSPC# 738585

750mlx12

14.9% alc./vol.

<b>Grape Variety</b>	100% Cabernet Sauvignon
<b>Winemaker</b>	Luis Barraud/Adrian Toledo
<b>Vineyards</b>	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.
<b>Vintage</b>	The 2024 vintage in Mendoza is widely regarded as exceptional, with favorable growing conditions leading to high-quality wines. According to Catena Zapata’s harvest report, the 2024 vintage was described as “the kind that growers and wine producers dream about.” Mild weather, balanced temperatures, and adequate water supply from a snowy winter contributed to healthy vines and slow, even ripening. The harvest was 10–14 days later than usual, resulting in well-balanced wines with good structure and complexity.
<b>Harvest</b>	7 Tons   Hectare = 2,8 Tons   Acre
<b>Vinification/ Maturation</b>	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)
<b>Tasting Notes</b>	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.
<b>Serve with</b>	Delicious with BBQ red meat or flamed-cooked venison.
<b>Cellaring</b>	Up to 8 years

