

# 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” Reserva Malbec 2024 (formerly Reserva Malbec)

CSPC# 738584

750mlx12

14.5% alc./vol.

<b>Grape Variety</b>	100% Malbec
<b>Winemaker</b>	Luis Barraud/Adrian Toledo
<b>Vineyards</b>	100% from Perdriel area in the Luján de Cuyo region.
<b>Vintage</b>	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.
<b>Harvest</b>	Hand harvested in 12kg boxes in the 2 <sup>nd</sup> week of March. 7-8 Tons/hectare
<b>Vinification/ Maturation</b>	Fermentation is done 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)
<b>Tasting Notes</b>	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.
<b>Serve with</b>	16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes, and peppers. Cellar up to 8 years.
<b>Production</b>	Approx. 17,000 bottles produced.

