



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

Sottano · CABERNET SAUVIGNON 2014



Grape Variety

100% Cabernet Sauvignon

Region of Origin

Perdriel, Luján de Cuyo

Vine cultivation

Vertical shoot position trellising

Yield

8 Tons / Hectare = 3,2 Tons / Acre

Vinification

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 20 days.

Ageing process

8 months in 225- liter oak barrels (2nd and 3rd use barrels), 70% French (Taransaud «Medium plus» toasted) and 30% American (Demptos Napa «Medium plus» head toasted).

Tasting Notes

Deep and intense color with ruby hues. Coffee, cassis, cappuccino, snuff and several spices are part of the wine complexity in its aroma. With a big volume into the palate, there are soft and ripe tannins, achieving a perfect balance with the oak.

Alcohol content

14,3% · Total acidity 5,14 g/l · Residual sugar 3,08 g/l

Serving Temperature

14° - 16° C