

SOTTANO
CABERNET SAUVIGNON 2014
from **Mendoza, ARGENTINA**

GRAPE VARIETY: 100% Cabernet Sauvignon.

ORIGIN: Perdriel, Luján de Cuyo, Mendoza, Argentina.

AGING: 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).

ALCOHOL: 14.3%.

TASTING NOTES: Deep and intense ruby colour. Coffee, cassis, cappuccino, tobacco and various spices contribute to this wine's complex bouquet. Full bodied in the mouth, its tannins are firm, its flavour deep and rich.

PAIRING SUGGESTIONS: Good pairings include steaks like ribeye and sirloin, served rare to medium-rare; braised beef short ribs; roast beef with mushroom sauce; burgers with or without rich/smoky toppings or blue cheese; roast lamb; filled/stuffed pastas with strongly flavoured sauces; grilled Portobello mushrooms; rich and creamy cheeses with robust flavour (Camembert, Gruyere); and hard cheeses like aged Cheddar and Gouda.

SERVING TEMPERATURE: 14°C to 16°C.

RATINGS: 92 • 2016 Decanter World Wine Awards
89 • Tim Atkin MW: 2016 Argentina Special Report

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