



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

Sottano · CHARDONNAY 2015



Grape Variety

100% Chardonnay

Region of Origin

Tupungato, Valle de Uco

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 25 days.

Ageing process

3 months in French oak barrels

Tasting Notes

Intense yellow and green highlights are the clear expression of ripe grapes at the harvest time. Tropical fruits such as banana, maracuyá and pineapple. The oak ageing gives notes of coconut and vanilla. Displays elegance because of its balanced acidity.

Alcohol content

13,2% · Total acidity 5,06 g/l · Residual sugar 1,87 g/l

Serving Temperature

10° - 12° C