

BODEGA SOTTANO
JUDAS MALBEC
from **Argentina**

GRAPE VARIETY: 100% Malbec.

ORIGIN: Finca Sottano, Perdriel, Luján de Cuyo, Mendoza (1000 m above sea level).

AGING: 24 months in first-use oak barrels (70% French, 30% American).

ALCOHOL: 14.7%.

TASTING NOTES: Deep, rich garnet colour with black highlights. Notes of cherries, spices, tobacco, cassis, white pepper, and cloves with a hint of chocolate and mint. This is a well-balanced wine with a rich, bold, fruity palate. Sweet and velvety tannins. The extraordinary and unique complex of aromas lingers throughout a very long finish.
Truly a superb and outstanding wine in a class by itself.

PAIRING SUGGESTIONS: Enjoy on its own or serve with the very best steaks or grilled red meats. Superb with Peking Duck and Chicken Tikka, according to the Cathay Pacific Hong Kong Wine & Spirits Competition.

SERVING TEMPERATURE: 14° to 18°C or slightly cooler than room temperature).

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