



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).