

BODEGA SOTTANO

MALBEC

from **Argentina**

GRAPE VARIETY: 100% Malbec.

ORIGIN: 50% Perdriel, Luján de Cuyo | 50% Vista Flores, Valle de Uco (both I.P. Mendoza; 1000 m above sea level).

AGING: 8 months in oak barrels (70% French, 30% American).

ALCOHOL: 14.1%.

TASTING NOTES: Gleaming, intense red-violet colour. Complex aroma of ripe red plums and raspberries is enhanced with subtle chocolate and vanilla. On the palate it is well structured, with velvety and elegant tannins and a lingering finish.

PAIRING SUGGESTIONS: Sirloin steak, pasta with tomato-based sauce, pumpkin risotto, mildly flavored semi-soft cheeses such as Gouda, Havarti, Bel Paese, Port Salut, Saint Paulin, or Brie.

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