



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

Sottano · MERLOT 2015



Grape Variety

100% Merlot

Region of Origin

Vista Flores, 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. This fermentation is made in stainless steel tanks of 10.000 and 5.000 litres with selected yeasts. Complete maceration time was 15 days.

Ageing process

8 months in new oak barrels (70% French and 30% American).

Tasting Notes

Intense and shiny red color. Elegant nose with aromas of jam and red fruits like plum and cherry. The oak adds flavor of chocolate and snuff in a very good balance. Intense and complex, long persistence with sweet and rounded tannins that give a good body and long finish.

Alcohol content

14,1% · Total acidity 5,08 g/l · Residual sugar 2,65 g/l

Serving Temperature

14° - 16° C