



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

Reserva de Familia · MALBEC 2013



Grape Variety

100% Malbec

Region of Origin

60% Perdriel · 40% Gualtallary

Vine cultivation

Vertical shoot position trellising

Yield

6 Tons / Hectar = 2,4 Tons / Acre

Vinification

Grapes were destemmed and crushed. 5 days of cold maceration before fermentation of 10 days in stainless steel tanks of 10.000 and 5.000 litres, completing natural malolactic fermentation. Complete maceration time was 28 days

Ageing process

14 - 18 months in new oak barrels (80% French and 20% American)

Tasting Notes

Inky. Good expression of its variety with a mix of red and black fruits. Spicy aromas as clove and white pepper. A big body with ripped tannins perfectly combined with the french oak. Long finish and good persistency

Alcohol content

14,8° C · Total acidity 5,06 g/l · Residual sugar 1,68 g/l

Serving Temperature

14° - 16° C