



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

SOTTANO · MALBEC 2014

Reserva



Grape Variety

100% Malbec

Region of Origin

60% Perdriel, Luján de Cuyo · 40% Gualtallary, Tupungato

Vine cultivation

Vertical shoot position trellising

Yield

7-8 Tons / Hectar = 2,8-3,2 Tons / Acre

Vinification

Its fermentation is made in stainless steel tanks of 10.000 and 5.000 litres with selected yeasts with a cold maceration of 5 days. Complete maceration time was 28 days

Ageing process

12 months in oak barrels (60% French and 40% American)

Tasting Notes

Deep red color, with bright purple hues. Aromas of ripe red fruits such as plums and raspberries, complexed by delicate chocolate and vanilla provided by the oak. Good structure and velvety tannins give it an elegant long final

Alcohol content

14,7° C · Total acidity 4,87 g/l · Residual sugar 1,91 g/l

Serving Temperature

14° - 16° C