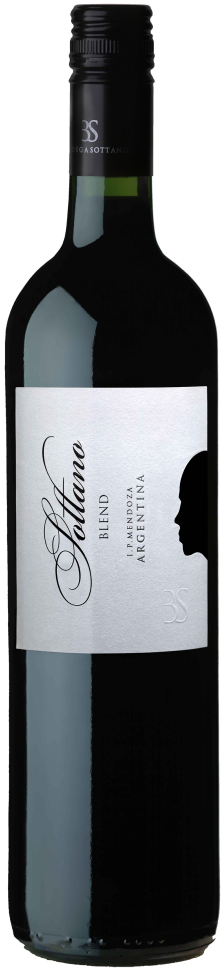
BODEGA SOTTANO

Sottano · BLEND



Grape Variety
80% Malbec , 10 % Merlot , 10 % Syrah

Location of the vineyards
Perdriel y Valle de Uco

Vine cultivation
Vertical shout position trellising

Yield
9 Tn / Ha

Winemaking
Destemming: is done gently, using double belts of selection (clusters and grapes). Fermentation: in tanks of stainless steel with selected yeasts. Maceration: four days in cold maceration to 8°c, 20-25 days of total maceration depending on each variety.

Ageing process
8 months in oak barrels (70% French and 30% American)

Tasting Notes
Deep ruby red color with violet and black hues.
It is light and attractive in mouth, their aromas are fresh and elegant. Fruits, mineral notes and oak notes produce a unique buqué of aromas that are discovered as time passes.
Firm, vibrating and electric tannins, its freshness and silkiness makes it sophisticated and seductive. It is pleasant and easy to drink, their flavors stay long and has a great volume in mouth that invites us to continue to enjoy it.

Serving Temperature
14° - 16° C

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