

SOTTANO · CABERNET SAUVIGNON
Reserva



Grape Variety

100% Cabernet Sauvignon

Region of Origin

Perdriel, Luján de Cuyo

Vine cultivation

Vertical shout position trellising

Yield

7 Tons / Hectar = 2,8 Tons / Acre

Vinification

Its fermentation is made in stainless steel tanks of 10.000 litres with selected yeasts with a cold maceration of 5 days. Complete maceration time was 31 days

Ageing process

12 months in oak barrels (70% French and 30% American)

Tasting Notes

Deep and intense color with ruby hues. Coffee, cassis, cappuccino, snuff and several species are part of the wine complexity in its aroma. With a big volume into the palate, there are soft and ripped tannins, achieving a perfect balance with the oak.

Serving Temperature

14° - 16° C