

Sottano · CABERNET SAUVIGNON



Grape Variety

100% Cabernet Sauvignon

Region of Origin

Perdriel, Luján de Cuyo

Vine cultivation

Vertical shout position trellising

Yield

8 Tons / Hectar = 3,2 Tons / Acre

Vinification

Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12° C. 10 days of fermentation in stainless steel tanks at 16° C with peaks of 32° C. Natural malolactic fermentation completed. Complete maceration time was 20 days

Ageing process

8 months in 225 liters oak barrels (2nd and 3rd used barrels), 70% French (Taransaud «Medium plus» toasted) and 30% American (Demptos Napa «Medium plus» head toasted)

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