



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

Sottano · CHARDONNAY

**Grape Variety**

100% Chardonnay

Region of Origin

Tunuyán, Mendoza

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 25 days

Ageing process

3 months in oak french barrels

Tasting Notes

An intense yellow and green reflex are the clear expression of ripe grapes at the harvest time. Tropical fruits as banana, maracuyá and pineapple, while the oak aged gives notes of coconut and vanilla. Displays elegancy consequence of an equilibrated acidity

Serving Temperature

10° - 12° C