



# SOTTANO *Reserva*

## MALBEC 2010

- Grape Variety:** MALBEC 100%
- Region of Origin:** Perdriel, Luján de Cuyo, Mendoza.
- Vineyard details:** Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.
- Climate:** Dry and continental with great sun exposure allowing perfect ripening.
- Vine cultivation:** Vertical position trellising.
- Harvest details:** Handy picked at 2nd week of March.
- Yield:** 6,5 Tons/Hectar = 2,6 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** 12 months in 225 liters oak barrels (2nd used barrels). 70% French (Taransaud “Medium plus” toasted) and 30% American (Demptos Napa “Medium plus” head toasted).
- Pre-bottling operations:** Without clarifying and unfiltered.
- Colour:** Excellent color, good expression of its variety with a mix of red and black fruits.
- Aromas:** Spices like clove and white pepper in the nose.
- Palate:** Good structure with ripe tannins perfectly combined with the oak. Long and persistent at the palate
- Alcohol content:** 14,7    **Total acidity:** 5,33 g/l    **Residual Sugar:** 1,80 g/l
- Serving Temperature:** 16°C to 18°C. Enjoy it with Roast steak, with grilled vegetables as onions, potatoes and peppers. Cellar up to 8 years.

