

# BS

BODEGA  
SOTTANO



## JUDAS MALBEC 2009

**Grape Variety:** Malbec 100%.

**Region of Origin:** Perdriel, Luján de Cuyo, Mendoza.

**Vineyard details:** Povolo Vineyard and 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:** 4,5 Tons/Hectar = 1,8 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 30 days.

**Ageing process** 18 months in 225 liters oak barrels (new barrels). 70% French (Taransaud "Medium plus" toasted) and 30% American (Demptos Napa "Medium plus" head toasted).

**Pre-bottling operations:** Without clarifying and unfiltered.

**Colour:** An intense inky color as consequence of a long maceration.

**Aromas:** Wonderful aromatic intensity and complexity, with notes of cherries but dominance of species as snuff, cassis, white pepper, cloves, some chocolate and mint

**Palate:** Correct acidity in a broad palate. Velvety and sweet tannins. Owner of an extraordinary aromatic intensity with a long finish that makes it unique in its style.

**Alcohol content:** 15 Total acidity: 6,35 g/l Residual Sugar: 1,8 g/l

**Serving Temperature:** 16°C to 18°C

Enjoy it with marinara sausage long pasta. Cellar up to 15 years.

