## **BODEGA SOTTANO**

(PERDRIEL, LUJAN DE CUYO, MENDOZA PROVINCE)

www.bodegasottano.com



Don Fioravante Sottano, from Venneto-Italy, settled down in Mendoza in 1890. He was a pioneer in the Mendocinan Industry, promoting the agriculture and the industry in the region, planting vineyards to produce wine in his own winery and, later on, exporting it. Encouraged by the passion that their father passed on, sons: Diego, Pablo and Mauricio Sottano renovate and build the future of the company.

Bodega Sottano is a young venture, recently formed in order to recover the best of the ancient rich processes, honoring the hard work but using the latest technologies that exist in the industry. The winery and vineyards stand close to the majestic Andes, in Perdriel district, well-known as First Zone, because of its weather conditions and privileged land so favorable to produce high quality wines.

Our production capacity is about 500.000 litres of wine. They are stored in 25.000, 20.000, 10.000, 5000 and 2500 stainless steel tanks. This allows a better and thorough quality control. The select wine is also put in 225 litres barrels of French and American oak.

## Clasico Malbec 2021

CSPC# 791518 750mlx12 14.30% alc./vol.

5.17 g/l

Chemical Analysis
Grape Variety

Acidity

pH: 3.7

Residual Sugar

1.96 g/l

100% Malbec

Grape Variety Winemaker Vineyards

Vintage

Luis Barraud/Adrian Toledo

50% Perdriel, Luján de Cuyo · 50% Vista Flores, Valle de Uco

Home to over three quarters of the country's wine regions, Mendoza and the Cuyo region (San Juan and La Rioja) all experienced a similarly cool and long vintage. The season started with spring frost, which impacted some vineyards, mainly in Eastern Mendoza and San Juan. Eastern Mendoza bore the brunt of the frost, with yield losses of up to 25%, which will have a knock-on impact on bulk wine production and prices there. Elsewhere, a cooler, rainy summer (with high rainfall especially in February) put back the harvest throughout the Cuyo region, making for a later than normal start for white wines. Furthermore, extra treatments were needed in the vineyard to avoid rot. Those white grapes that were well managed are reported to have greater freshness and lower alcohol.

Red varieties were not affected by the rain as a drier autumn ensued and warm, sunny days brought the vintage back up to normal speed (in fact there was some overlap in the harvesting times of white and red varieties). Extra cloud cover during the summer meant that the maturation was slower at first, preserving greater acidity in the red wines this year.

Harvest Vinification/ Maturation

Hand picked at 2nd week of March. 9 Tons / Hectare = 3,6 Tons / Acre

Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12° C. This fermentation is made in stainless steel tanks of 20.000 and 5.000 litres with selected yeasts. Complete maceration time was 15 days. Aged 8 months in oak barrels (70% French and 30% American).

**Tasting Notes** 

This is a great Malbec with plenty of easy-going ripe fruit and just enough depth and richness to make it interesting but not heavy. It has aromas of ripe black and red fruits such as blackberries, plums and cherries mingling with a delicate chocolate and vanilla note from 8 months ageing in oak. On the palate it is velvety and elegant as well with more of the same fruit leading to a moreish finish with gentle tannins.



Serve with Serve at 14°C to 16°C. Great with beef or venison dishes. Also try this with a chilli con

carne, grilled eggplant, or fish tacos. Sirloin steak, beef empanadas, pasta with tomato-based sauce, pumpkin risotto, savory cured meats like salami and Ibérico ham, mildly flavored semi-soft cheeses such as Gouda, Havarti, Bel Paese, Port Salut, Saint Paulin, or

Brie, as well as more pungent cheeses like gorgonzola.

Scores/Awards 91 points - James Suckling, JamesSuckling.com (score only) - May 2022

90 points - Tim Atkin, MW - timatkin.com (score only) - June 2022

88 points - Decanter World Wine Awards (score only) - January 2021

**Reviews**