



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

## *Reserva de Familia* · MALBEC



**Variety:** 100% Malbec

**Vineyard:** Finca Sottano

**Altitude:** 1000 m.s.n.m and 1200 m.s.n.m.

**Production:** 6 Tn / Ha

**Location:** Perdriel, Luján de Cuyo · Vista Flores, Tunuyán

**Harvest:** Manual in boxes of 12 Kg

### **Vinification**

**ALCOHOLIC FERMENTATION:** In stainless steel tanks of 10,000 and 5,000 liters with selected yeasts

**MACERATION:** 4 days in cold at 8°C, 32 days of total maceration

**MALOLACTIC FERMENTATION:** with indigenous bacteria in barrels

**AGING:** 14 - 18 months in new oak barrels (70% French - 20% American - 10% Hungarian)

**BOTTLING:** without clarifying or filtering

### **Tasting Notes**

Violet red color with dark sparkles, bright and with good density. On the nose we find aromas of red fruits such as cherries and strawberries, as well as dark fruits like blackberries linked with the aromas delivered in the oak barrels, tobacco, mint and chocolate are interspersed with the aforementioned fruits

The palate is juicy and concentrated sweet and velvety tannins, balance and elegance are the characteristics that define this intense Argentine Malbec

### **Serving Temperature**

14° - 16° C