



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

Reserva de Familia · CABERNET SAUVIGNON



Grape Variety

100% Cabernet Sauvignon

Region of Origin

Perdriel, Luján de Cuyo, Mendoza

Vine cultivation

Vertical shout position trellising

Yield

6 Tons / Hectar = 2,4 Tons / Acre

Vinification

Grapes were destemmed and crushed. 5 days of cold maceration before fermentation of 10 days in stainless steel tanks of 10.000 litres, completing natural malolactic fermentation. Complete maceration time was 31 days

Ageing process

14 - 18 months in new oak barrels (70% French and 30% American)

Tasting Notes

It has an intense rubi color with violet hues. Dominant notes of red and herbal fruits, cassis, cappuchino and chocolate, make this Cabernet that complex. In the palate has round tannins in good balance with the oak and a great end

Serving Temperature

14° - 16° C