



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

# *Sottano* · MERLOT 2015



## **Grape Variety**

100% Merlot

## **Region of Origin**

Vista Flores, Valle de Uco

## **Vine cultivation**

Vertical shout position trellising

## **Yield**

8 Tons / Hectar = 3,2 Tons / Acre

## **Vinification**

Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12° C. This fermentation is made in stainless steel tanks of 10.000 and 5.000 litres with selected yeasts. Complete maceration time was 15 days

## **Ageing process**

8 months in new oak barrels (70% French and 30% American)

## **Tasting Notes**

Intense and shiny red color. Elegant nose with aromas of jam and red fruits like plum and cherry. The oak adds flavor of chocolate and snuff in a very good balance. Intense and complex, long persistence with sweet and rounded tannins that give a good body and long end

## **Alcohol content**

14,1° C · Total acidity 5,08 g/l · Residual sugar 2,65 g/l

## **Serving Temperature**

14° - 16° C