BODEGA SOTTANO

Sottano · MERLOT 2017

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
13,7 % Vol · Total acidity 5,28 g/l · Residual sugar 2,19 g/l

Serving Temperature
14° - 16° C