



SONVIDA MALBEC 2014



PRODUCER: Casa Altamira srl
COUNTRY/REGION : Argentina/Mendoza/Paraje Altamira
YEAR: 2014
GRAPES: 100% Malbec
ALCOHOL: 14%
TEMPERATURE: Serve between 16 and 19 C
CLOSURE: Cork
PRODUCTION: 4,800 bottles

NOTES

A hot, dry year, bringing good concentration of flavors and complexity of aromas.

HARVEST: First week of April 2014
35 HI/Ha

MACERATION: Total 24 days, 5 in cold temperatures,
14 days fermenting at 26C, plus 5 additional days

AGEING: 18 months 20% American oak barrels,
80% French oak, no filtering.

RESIDUAL SUGAR: Dry, under 2,5 grams/liter

TASTING NOTES:

This wine is proud to be ripe and generous. Aromas dominated by smoky mulberry and blueberry. It's plush and coats the palate with bramble, blueberry and liquorice and the scent of vanilla. Immediately muscular and broad-shouldered in the glass, with a savoury note, perhaps tapenade, running through the dense palate with mint and dried herbs on the finish. The oak will integrate over time, mixing its spice with the warm spice of fruit.
Joe Fattorini – The Wine Show