

## SONVIDA CABERNET SAUVIGNON 2010

Single vineyard in Altamira, Valle de Uco, Mendoza, Argentina

### VINEYARD - FINCA ALEGRIA

At the foothills of the Andes, 1029 meters high  
Planted in 2002  
Harvest : Second week of April 2010  
Yield: 100 hl/ha

The grapes were harvested manually, in small trays of 20kg, to prevent any damage. They went through a double selection: first, by bunches, and then, grape by grape.

### FERMENTATION

Total maceration took 17 days, starting with cold soaking for 3 days. Alcoholic fermentation took 12 days, with two additional days maceration. They were pumped over four times a day, with two punch downs during alcoholic fermentation.

### BARREL AGEING

The wine was aged in 55% French (75% new, 25% old) and 45% American (50% new, 50% old) oak barrels for the next 20 months. To preserve the fullest flavors, it was not filtered. It has 13,9 % alcohol.

### BOTTLING

1200 bottles in April 2012

### TASTING NOTES

A cult wine with the austere character of an elegant Cabernet. Lively to the palate, with deep blackcurrant flavor.

### ENJOY SONVIDA

A wine to enjoy with quality steak, and in moments of good living. It will evolve adding complexity.

A wine to keep, or enjoy until 2020.

