

## SONVIDA MALBEC 2009

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

### VINEYARD - FINCA ALEGRÍA

At the foothills of the Andes, 1029 meters high  
Planted in 2002  
Harvest: April 2 - April 7, 2009  
Yield: 65 hl/ha

The grapes were harvested by hand, in small trays of 20kgs, in prevent any damage. They went through double selection: first, by bunches, and the grapes.

### FERMENTATION

The grapes were macerated for a total of 23 days, first cold soaked during 6 days, followed by 12 days fermentation at 24 C, plus 5 additional days after fermentation was completed.

### BARREL AGING

Malolactic fermentation was carried out in small oak barrels. For 18 months the wine was aged in French oak barrels (70% new, 30% old). To preserve the fullest flavors, it was not filtered.

### BOTTLING

700 cases, available in the United States, United Kingdom and Argentina.

### TASTING NOTES

An elegant Malbec, with rich purple tones, a mouthful of plum and red berry flavors, mellow tannins, and a long finish with hints of spices.

### ENJOY SONVIDA

Ideal to drink with friends and good company, together with meat and chicken dishes, hard cheeses, or just by itself, for the pleasure of tasting a delicious wine.

Enjoy from now until 2019.

