



JAMES
SUCKLING

Tim
Atkin

Robert Parker
WINE ADVOCATE

93
puntos

92
puntos

91
puntos

SONVIDA CABERNET SAUVIGNON 2017

PRODUCER : Casa Altamira SRL

COUNTRY/REGION: Argentina / Mendoza / Paraje Altamira

YEAR: 2017

GRAPES : 90% Cabernet Sauvignon 10% Syrah

ALCOHOL: 13,9%

TEMPERATURE: Serve between 16 and 19 C

CLOSURE: Cork

TA : 5,5

VA : 0,6

pH: 3,72

HARVEST: 3rd week of April

FERMENTATION TECHNIQUES: Prefermentation cold maceration for 3 days - Fermentation in concrete tanks 5 & 2hl at 24-26°C for 18 days - Post maceration fermentation 10 days

BARREL AGING:

18 month in 1st, 2nd & 3rd use French oak barrels

RESIDUAL SUGAR: Dry, less than 2 gr/l

TASTING NOTES:

Robert Parker – 91 points

The harmonious and classical 2017 Cabernet Sauvignon might not be a fashionable wine but feels very honest, somehow old style and traditional, balanced, smooth, focused and clean. It has some 10% Syrah in the blend. It has bright flavors, young and fruit-driven, still very young and primary. Seeing how the 2015 Malbec is aging and the stuffing and balance here I wouldn't be worried to lay the bottles for another couple of years. It has moderate alcohol and good freshness and comes through as balanced and gentle. 6,000 bottles produced.
Luis Gutiérrez

James Suckling - 93 points

Intense spicy aromas with a rich, ripe array of plums, blackberries and fragrant dark herbs. It has impressive, deep-set, Cabernet berries that are sweet and ripe. Long, rich and noble tannins. Drink or hold.
Tasted 12 Feb, 2020

Tim Atkin - 92 points

There's even less of David Smith's Cabernet Sauvignon than there is of his equally impressive Malbec, but this is a spicy, refined example that shows the classic structure and chalky minerality of Paraje Altamira, with a core of bramble and blackcurrant fruit and deftly interwoven oak.