



SONVIDA CABERNET SAUVIGNON 2015

PRODUCER: Casa Altamira SRL

COUNTRY/REGION: Argentina / Mendoza / Paraje Altamira

YEAR: 2015

GRAPES: 90% Cabernet Sauvignon 10% Syrah

ALCOHOL: 14%

TEMPERATURE: Serve between 16 and 19 C

CLOSURE: Cork

PRODUCTION: 4.800 bottles.

HARVEST: First week April

MACERATION. Total 28 days, 3 in cold temperatures, 14 days fermenting at 26C, plus additional 11 days.

AGEING: The wine was aged in a mixture of French and American oak for 18 months. To preserve fullest flavours, it was not filtered.

RESIDUA SUGARL: Dry, less than 2.5 gr/l

VINTAGE: Sunny summer, with moderate nightime temperatures, followed by an early autumn.