



Wine Enthusiast



SONVIDA CABERNET SAUVIGNON 2012

Our Cabernet Sauvignon is always the last to ripen on the Alegria vineyard in the foothills of the Andes. And this year the Cabernet Sauvignon enjoyed high heat in January, followed by a cooler than usual countdown to harvest during February and March. The consequence was a crop of perfect clusters, exemplary concentration, enhanced flavours, and optimal, natural acidity. The result is a Cabernet Sauvignon of rare finesse.

SonVida Cabernet Sauvignon 2012 boasts classic varietal notes, blackcurrant, ripe red cherry, cassis. But what distinguishes this vintage is the excellent body and structure, the soft, round tannins and minerality so characteristic of the award-winning Altamira district, and the bright balance of its finish.

PRODUCER : Casa Altamira SRL

COUNTRY/REGION: Argentina, Mendoza, Altamira District

VINTAGE: 2012

GRAPE VARIETALS: 90% Cabernet Sauvignon, 10% Syrah co-fermentation

ABV: 14%

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

CLOSURE: Cork

PRODUCTION: 6,000 bottles.

WINE MAKING NOTES

Once again, we selected whole clusters by hand as we harvested relatively late, in the third week of April, with low yields of 75 HI/Ha. There was then a double selection: first, by bunches, then grape by grape. Total maceration took 20 days, starting with cold soaking for four days, alcoholic fermentation 12 days, then four days additional. The Syrah came from our vineyard – as always, SonVida represents the single vineyard wine.

PAIRINGS: Yes, this is a Cabernet Sauvignon to be enjoyed with a quality steak, or cut of beef. But also it can be enjoyed on its own, its smooth balance and finesse lending ideally to a relaxed evening in good company. It will age well, as have earlier SonVida Cabernets, adding complexity and richness.
