

SONVIDA MALBEC 2008

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 : April 2 - April 8, 2008
Yield: 70 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

To preserve the expression of the vineyard terroir, the grapes were fermented in small 250 liter barrels. First, cold soaked for 6 days, followed by alcoholic fermentation during 14 days, and then left to macerate for another 7 days, totaling 27 days of maceration . They were pumped over a minimum of twice a day, with three punch downs during alcoholic fermentation.

BARREL AGEING

The wine was aged in both 63% French (30% new, 70% old) and 37% American (60% new, 40% old) oak barrels for the next 17 months. To preserve the fullest flavors, it was not filtered. It has 13.9 % alcohol.

BOTTLING

500 cases were bottled on 3 November 2009.

TASTING NOTES

A full wine, with deep colour, intense flavors of red and dark berries, balanced acidity, soft ripe tannins, and a rich finish of spices and cocoa.

ENJOY SONVIDA

Ideal to drink with friends, together with red meats, chicken, hard cheeses, chocolates, and just by itself.

Enjoy from now until 2018.

