

SONVIDA MALBEC 2010

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: First week of April 2010
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 wer 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

Delicate, expressive and balanced.
This Malbec expresses the dark fruit flavors and typical lively character of Altamira.

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.

