



*Robert Parker*

## SONVIDA MALBEC 2013

*SonVida Malbec 2013 is a single vineyard wine, the supreme expression of the award-winning zone of Altamira, in Argentina's Uco Valley. Altamira's smooth tannins shine through, and the combination of acidity and minerality lead the wine to a long, integrated finish. Once again, after the success of SonVida Malbec 2012, we have sought balance above all -- a taste of the Old World in the best the New World has to offer.*

*A balanced vintage. Deep violet color; ample ripe fruit on the nose and palate, with notes of blackberry, white chocolate and espresso bean.*



**PRODUCER:** Casa Altamira SRL

**COUNTRY/REGION:** Argentina/Mendoza/ paraje Altamira

**VINTAGE:** 2013

**GRAPE VARIETALS:** 95% Malbec, 5% Cabernet Sauvignon

**ABV:** 14%

**MACERATION:** Total 23 days, first cold-soaked 6 days, 12 days fermentation at 24C, 5 additional days.

**AGEING:** fermentation in American/French barrels for 15 months (60% American, 40% French)Unfiltered

**SERVING TEMPERATURE:** 65-70 degrees Fahrenheit

**RESIDUAL SUGAR** – Dry – less than 4 grams/liter

**CLOSURE:** Cork

**PRODUCTION:** 8,000 bottles

**LOCATION:** Altamira, Uco Valley, foothills of the Andes.

**HARVEST:** First week of April, 2013

**YIELD:** 60 HI/HA

### WINE MAKING NOTES

*The key to this vintage was the careful selection of whole clusters, from the most vigorous sectors of the vineyard. The wine-making in French and American oak barrels focused on elegance, to bring out the concentration, color, richness and quiet intensity of the 2013 SonVida Malbec.*

### TASTING NOTES / eRobertParker.com

From a high elevation estate in the heart of Malbec country, the Valle de Uco, Son Vida's 2013 Malbec is 95% Malbec and 5% Cabernet Sauvignon aged in 15% new French oak for 14 months. This wine shows loads of blackberry fruit and hints of white chocolate and espresso bean in a medium to fullbodied, beautifully rich, full style with terrific focus and freshness. This should drink well for at least 5-6 years. 90 points.