



*Robert Parker*



## SONVIDA CABERNET SAUVIGNON 2013

*Our Cabernet Sauvignon is always the last to ripen in finca Alegría, at the foothills of the Andes. This year was excellent for Cabernet Sauvignon, with long sunny maturing weeks during March and April which allowed the grapes to reach concentrated flavors, optimum natural acidity, and above all, elegance. SonVida Cabernet Sauvignon 2013 has classic blackcurrant and cedar notes. Full-bodied and structured, it displays elegant tannins and the characteristic minerality of paraje Altamira.*

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**PRODUCER :** Casa Altamira SRL

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

**VINTAGE:** 2013

**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.

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### WINE MAKING NOTES

*The key to this vintage was delaying the harvest until the tannins reached optimum maturity. Both the Cabernet Sauvignon and the Syrah are from a single vineyard, Alegría, in the recognized zone of paraje Altamira. En 2012, we celebrated 10 years since our first Cabernet Sauvignon plantings.*

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### TASTING NOTES / eRobertParker.com

A blend of 90% Cabernet Sauvignon and 10% Syrah cofermented, the 2013 Cabernet Sauvignon was aged in a combination of American and French oak for 18 months. This is a soft, juicy, deep, fullbodied wine with cedar wood, forest floor, blackcurrants and herbs. Drink it over the next 4- 5 years. 90 points.