



SONVIDA MALBEC 2020

PRODUCER : Casa Altamira SRL

COUNTRY/REGION: Argentina / Mendoza / Paraje Altamira

YEAR: 2020

GRAPES : 100% Malbec

ALCOHOL: 13,8 %

TEMPERATURE: Serve between 16 and 19 C

CLOSURE: Cork

TA : 5,7

VA : 0,6

pH: 3,7

HARVEST: 1st week of April

FERMENTATION TECHNIQUES:

Prefermentation cold maceration for 3 days - Fermentation in concrete tanks 5 & 2hl at 24-26°C for 18 days - Post maceration fermentation 7 days

BARREL AGING:

18 month in 1st, 2nd & 3rd use French & American oak barrels

RESIDUAL SUGAR: Dry, less than 2.1 gr/l

PRAISE FOR SONVIDA MALBEC:

2017



2015



2014



2013



2012

