













SONVIDA CABERNET SAUVIGNON 2017

PRODUCER: Casa Altamira SRL

COUNTRY/REGION: Argentina / Mendoza / Paraje Altamira

YEAR: 2017

GRAPES: 90% Cabernet Sauvignon 10% Syrah

ALCOHOL: 13.9%

TEMPERATURE: Serve between 16 and 19 C

CLOSURE: Cork

TA: 5,5 VA:0,6 pH:3,72

HARVEST: 3rd 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 10 days BARREL AGING:

18 month in 1st, 2nd & 3rd use French oak barrels RESIDUAL SUGAR: Dry, less than 2 gr/l

TASTING NOTES:

Robert Parker - 91 points

The harmonious and classical 2017 Cabernet Sauvignon might not be a fashionable wine but feels very honest, somehow old style and traditional, balanced, smooth, focused and clean. It has some 10% Syrah in the blend. It has bright flavors, young and fruit-driven, still very young and primary. Seeing how the 2015 Malbec is aging and the stuffing and balance here I wouldn't be worried to lay the bottles for another couple of years. It has moderate alcohol and good freshness and comes through as balanced and gentle. 6,000 bottles produced. *Luis Gutiérrez*

James Suckling - 93 points

Intense spicy aromas with a rich, ripe array of plums, blackberries and fragrant dark herbs. It has impressive, deep-set, Cabernet berries that are sweet and ripe. Long, rich and noble tannins. Drink or hold. Tasted 12 Feb, 2020

Tim Atkin - 92 points

There's even less of David Smith's Cabernet Sauvignon than there is of his equally impressive Malbec, but this is a spicy, refined example that shows the classic structure and chalky minerality of Paraje Altamira, with a core of bramble and blackcurrant fruit and deftly interwoven oak.