



SONVIDA ALEGRIA VINEYARD 2015

Alegria
VINEYARD



PRODUCER: Casa Altamira srl

COUNTRY/REGION : Argentina/Mendoza/Paraje Altamira

YEAR: 2015

GRAPES: 60% Malbec, 30% Cabernet Sauvignon, 10% Syrah

ALCOHOL: 14%

TEMPERATURE: Serve between 16 and 19 C

CLOSURE: Cork

PRODUCTION: 4,800 bottles

NOTES

The year we chose to make our first single vineyard blend was sunny, with cool nights, with large daily temperature ranges.

HARVEST: April 2015

30 HI/Ha

MACERATION: 20 days total, including 4 days in cold temperatures, 12 days fermenting at 26C, and 4 additional days.

AGEING: 18 months, 20% American oak barrels, 80% French oak barrels, no filtering.

RESIDUAL SUGAR: Dry, under 2,5 grams/liter

TASTING NOTES

Still so young and restrained. But after time in the glass, cherry and raspberry aromas of cool-climate Malbec emerge complemented by Altamira's chalky minerality. Then there are floral aromas and white pepper from Syrah and the distinct whiff of Pontefract cakes. Only later does the wine give up a splash of Cabernet cassis. Yet on the palate it's the structure of Cabernet that's clear, forming a refreshing core wrapped around with softer, plummy Malbec and raspberry Syrah, complemented by ripe, dry tannins, with a finish leaving a camphor glow.

Joe Fattorini – The Wine Show

Glossy, dark cherry in appearance. Lots of herbal graphite on the nose, but gently bittersweet too. Unctuous in the mouth, but with a lean mineral texture. Bitter rosehip and a touch of hibiscus in the mouth, with stony minerality on the finish, which is gloriously long.

Phil Crozier - Gaucho