



Wine Enthusiast
EDITORS CHOICE



SONVIDA MALBEC 2012

The most challenging of years yielded a great harvest, and a magnificent wine. Frost in September, just as our Malbec was in budbreak. Then a fierce Zonda wind in early November, just as the vineyard was flowering. The result? Yields low BUT quality high.

SonVida Malbec 2012 celebrates intense fruit, plum, blackberry, even dark chocolate notes, with the optimal acidity and smooth tannins that are so typical of the award-winning Altamira district in the Uco Valley of Mendoza. Above all, this latest Malbec from the Alegria vineyard boasts rare balance – a hint of the Old World in the best of the New World.

PRODUCER: Casa Altamira SRL

COUNTRY/REGION: Argentina/Mendoza/Altamira

RATINGS: 94 points, Wine Enthusiast

VINTAGE: 2012

GRAPE VARIETALS: 95% Malbec, 5% Cabernet Sauvignon

ABV: 14%

AGEING: Malolactic fermentation in French oak barrels (15% new French Oak) for 14 months.

To preserve the fullest flavours, it was not filtered.

SERVING TEMPERATURE: 65-70 degrees Fahrenheit

CLOSURE: Cork

Residual sugar – Dry – less than 4 grams/liter

PRODUCTION: 6,000 bottles

WINE MAKING NOTES

The key to this vintage was the careful selection of whole clusters, 55% of the final grape, from three different mornings during the harvest, those bunches of the best Malbec bringing the concentration, colour and richness of the 2012 SonVida. With this vintage, the Alegria vineyard celebrates 10 years since it was planted in 2002.

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

HARVEST: First week of April, 2012

YIELD: 60 HI/HA

MACERATION: Total 23 days, first cold-soaked 6 days, 12 days fermentation at 24° C, plus additional five days.

PAIRINGS: This Malbec can be enjoyed on its own, a pleasure to drink with friends just by itself. Then together with meat, chicken, hard cheese plate. — 'Do you want another glass?' The answer is almost always Yes.