



JAMES
SUCKLING

93
puntos

Tim
Atkin

92
puntos

Robert Parker
WINE ADVOCATE

92
puntos

SONVIDA MALBEC 2017

PRODUCER : Casa Altamira SRL

COUNTRY/REGION: Argentina / Mendoza / Paraje Altamira

YEAR: 2017

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

TASTING NOTES:

Robert Parker – 92 pts

I loved the clean and expressive nose of the 2017 Malbec, a wine that didn't show any excess. It felt extremely young, it's subtle, elegant and balanced, with very fine tannins, great purity and focus. It's an Altamira Malbec with the soul of an Old World red. This should make old bones if you can resist pulling the cork.

Luis Gutiérrez

James Suckling - 93 pts

A bold, dark-berry and cherry-fruited style with a strong core of rich blueberries and red cherries, as well as nuances of fresh tobacco. The depth and sweeping fleshy texture is terrific. Drink or hold.

Tim Atkin - 92 points

Quantities of former diplomat and journalist David Smith's Malbec are small at only 9,000 bottles, alas, but this is well worth tracking down. Bright, aromatic and deeply colored, with assertive oak, fine tannins and floral top notes, this has the concentration to age further in bottle.