



SONVIDA MALBEC 2018

PRODUCER : Casa Altamira SRL

COUNTRY/REGION: Argentina / Mendoza / Paraje Altamira

YEAR: 2018

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 months in 1st, 2nd & 3rd used French & American oak barrels

RESIDUAL SUGAR: Dry, less than 2.1 gr/l

PRAISE FOR SONVIDA MALBEC

2017

93
points

JAMES SUCKLING

92
points

Tim Atkin

92
points

Robert Parker
WINE ASSOCIATE

2015

93
points

Tim Atkin

SILVER
medal

Decanter
world wine awards

2014

90
points

Decanter
world wine awards

SILVER
medal

Decanter
world wine awards

2013

90
points

Robert Parker
WINE ASSOCIATE

SILVER
medal

Decanter
world wine awards

2012

94
points

WINE ENTHUSIAST
EDITORS CHOICE

#4
Top 100
Wines of
the World

WINE ENTHUSIAST
