



Finca  
S O P H E N I A

## ALTOSUR Torrontés

### Grapes origin

Tupungato, Gualtallary - Mendoza – Argentina.

### Winemaker

Matías Michelini.

### Vineyards

By the Andes, altitude 4000 feet. Rocky soil of loose structure. Parcel selection, pruning, irrigation and clusters handling to obtain low yields and high quality grapes.

### Harvest

Exclusively by hand in small cases, by the end of February and beginning of March.

### Winemaking

Grape cluster selection (sorting table). Skin contact in pneumatic pressing 12 hours at 5°. Gentle pressing. Fermentation in stainless steel tanks at controlled temperature.

### Winemaker tasting notes

The color is pale yellow with green hints, it presents intense floral aromas combined with tropical fruit and citric notes. The palate is intense, concentrated with citric and mineral sensations that increase its freshness and an elegant finish.

### Vintage

### Accolades & Awards

2007	<b>88 pts</b> – Patterson´s Beverage Journal April 2008
2007	<b>88 pts</b> – Wine & Spirits - February 2008
2007	<b>86 pts</b> – Wine Spectator February 2008
2007	<b>Bronze</b> – Int. Wine Challenge 2008

