



Finca
S O P H E N I A

ALTOSUR Chardonnay

Grapes Origin

Tupungato, Gualtallary - Mendoza – Argentina.
Estate Grown and Bottled.

Winemaker

Matías Michelini.

Vineyards

By the Andes, altitude 4000 feet. Rocky soil of loose structure.
Pruning, irrigation and leaves management 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 and Ageing

Grape cluster selection. Skin contact at low temperature.
Pneumatic pressing. 80% of chardonnay fermented in stainless
steel tanks. 20% of the blend fermented in new French oak
barrels.

Winemaker tasting notes

Golden yellow color of good intensity. Intense tropical fruits:
pineapple, mango, and peach, with delicate citric and mineral
hints. The vanilla and toast notes give the wine elegance and
complexity. In the mouth, it presents a sweet and concentrate
start of good balance leading to a fresh and persistent finish.

Vintage

Accolades & Awards

2007 **86 pts** – Wine Spectator May 2008

2005 **86 - Best Buy** – Wine Enthusiast June 2006

