



Finca  
S O P H E N I A

## Finca SOPHENIA Reserve Cabernet Sauvignon

### Grapes Origin

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

### Winemaker

Matías Michelini.

### Winemaker consultant

Michel Rolland.

### 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 April.

### Winemaking

Grape cluster selection (sorting table). Tank placement by gravity.  
Previous cold maceration at low temperature during 8 days.  
Fermentation through selected yeasts at controlled temperature  
(25/26 degrees) during 12 days. Post fermentation maceration  
during 15 days.

### Ageing

In French oak barrels during ten to twelve months.

### Winemaker tasting notes

Deep red color. Intense aromas of red and black fruits, spicy and mineral hints melt  
with smoke and vanilla scents. A wine with complexity, structure and great elegance.

### Vintage

### Accolades & Awards

2007	<b>89 pts - Very Good Value</b> Robert Parker December 2008
2006	<b>90 pts</b> – Wine Spectator May 2008
2006	<b>89 pts</b> – Patterson’s Beverage Journal April 2008
2005	<b>Highly Recommended</b> DECANTER January 2008
2004	<b>88 pts</b> <b>Wine Enthusiast</b> October 2007
2003	<b>90 pts</b> <b>Editors Choice</b> – Wine Enthusiast November 2005
2002	<b>90pts</b> – Wine International May 2004

