



Finca  
S O P H E N I A

## Finca SOPHENIA Reserve Chardonnay

### 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. Pruning, irrigation and leaves management to obtain low yields and high quality grapes.

### Harvest

By hand in small cases, by the end of February/beginning of March.

### Winemaking and ageing

Grape cluster selection (sorting table). Skin contact at low temperature, must cold maceration during 10 days. Fermentation through selected yeasts at controlled temperature (15/17 degrees) during 25 days. Fifty percent of wine fermented in new French oak barrels where stayed for six months.

### Winemaker tasting notes

Golden yellow color of good intensity. Intense tropical fruits: pineapple, mango, and peach, with delicate citric and mineral hints. Vanilla and toast notes confer elegance and complexity. In the mouth, it shows a concentrated sweet entrance of good balance leading to a fresh and persistent finish.

### Vintage

2007

### Accolades & Awards

**Bronze** – Decanter World Wine Awards 2008

