



Finca  
S O P H E N I A

## Finca SOPHENIA Reserve Malbec

### 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

By hand in small cases, previous selection, by the end of March.

### Winemaking

Grape cluster selection (sorting table). Tank placement by gravity. Previous cold maceration. Fermentation through selected yeasts at controlled temperature. Post fermentation maceration 15 days.

### Ageing

Aged in French oak barrels during eight months.

### Winemaker tasting notes

Intense deep red color with violet hues. Complex aromas of plums and ripe cherries and violets. It is enhanced by the presence of dry fruits and mint hints. A wine of great concentration and complexity showing sweet and voluminous tannins.



### Vintage

### Accolades & Awards

- 2007 **90 pts** – Robert Parker December 2008
- 2007 **90 pts** – Weinwelt Magazine Germany December 2008
- 2006 **90 pts** - Wine Enthusiast August 2007
- 2006 **88 pts** – Stephen Tanzer's - Int. Wine Cellar January 2008
- 2006 **Bronze** - International Wine Challenge 2007 - London May 2007
- 2006 **Bronze** – Argentine Wine Awards 2008
- 2005 **88 pts** – I-winereview.com December 2006
- 2005 **Recommended** –Decanter May 2007
- 2004 **91 pts - BEST VALUE** – I-winereview.com December 2006
- 2004 **Highly Recommended** – Decanter May 2006
- 2004 **6 glasses** (Exceptional Wine)–Vinmagazinet (Denmark) April 2006
- 2004 **Highly recommended** – Decanter March 2006
- 2003 **91 pts** – Wine & Spirits June 2005
- 2002 **Wine of The week** – The Washington Times February 2005