



Finca
S O P H E N I A

Finca SOPHENIA Reserve Merlot

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 March.

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	Bronze – Decanter World Wine Awards 2008
2006	88 pts – Patterson´s Beverage Journal April 2008
2005	Commended – Int. Wine Challenge 2007 - London May 2007
2005	Silver - Decanter World Wine Awards 2007 May 2007