

SOPHENIA Synthesis Malbec

Grapes origin

Tupungato, Gualtallary, Mendoza, Argentina.
Estate grown and bottled.

Varietal Composition

Malbec 100%

Winemaker

Matías Michelini.

Winemaker Consultant

Michel Rolland.

Vineyards

By the Andes, altitude 1.200 meters (4000 feet). Rocky soil of loose structure. Pruning, irrigation and leaves managed to obtain low yields and high quality grapes.

Harvest

By hand, previous selection, in small boxes at the end of April.

Winemaking

Grape cluster selection (sorting table). Tank placement by gravity. Previous cold maceration at low temperature during 10 days. Fermentation through selected yeasts at controlled temperature (25/26 degrees) during 14 days. Post fermentation maceration during 20 days.

Ageing

100% of the wine aged in new French oak barrels during 12 months. At least 6 months in bottle before release.

Winemaker Tasting Notes

Deep and intense ruby red colour with violets dyes. Intense, great aromatic expressions. Concentrated floral notes -violets, roses- and black pepper, combined with ripe red fruits like plum and blackberry. Its ageing in French oak confers elegant flavors of smoke and tobacco, melted with chocolate notes. In the mouth it starts sweet and generous, giving way to a complete and concentrated palate with a long fruity elegant finish.



Vintage Accolades & Awards

2007	90pts – Robert Parker December 2008
2007	89 pts – Wine Spectator November 2008
2007	Silver Medal – Hyatt Wine Awards 2008
2007	89 pts – Stephen Tanzer´s – Int. Wine Cellar January 2009
2006	90 pts – Wine Enthusiast May 2008
2006	90 pts – Patterson´s Beverage Journal April 2008
2006	17 pts – Jancis Robinson – “Deliciously savoury” - October 2007
2006	Silver – Argentine Wine Awards 2008
2006	88 pts – International Wine Cellar January 2008
2005	90 pts – Robert Parker December 2007
2005	90 pts - Wine Spectator - June 2007
2005	89 pts – I-winereview.com December 2006
2005	Commended – Int. Wine Challenge 2007 – London - May 2007
2005	Commended - Decanter World Wine Awards 2007 May 2007
2005	Recommended – Decanter May 2007