

Fact Sheet

SOPHENIA

Estate Reserva

Merlot

2024



Region of Origin: Gualtallary, Tupungato, Mendoza, Argentina. Estate grown produced and bottled.

Winemaking team: Joaquín Martín

Vineyard: By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes

Vinification: Manual harvest. Selection of differentiated plots according to their quality by their yield performance and their expression. They are vinified separately, to obtain different styles and components and thus achieve better complexity. Cold maceration for 3 to 5 days. Alcoholic fermentation carried out with indigenous yeasts at temperatures between 25-28 ° C. Post fermentation maceration during variable time according to tasting. Total maceration approximately 25 to 30 days according to the year.

Ageing: 12 months in mostly French oak barrels.

Tasting Notes: Intense red color. Elegant aromas of ripe red fruits combined with notes of herbs, red pepper and licorice. Bulky, wide and concentrated tannins. Vanilla and toasted notes appear in the retro-taste delivering greater elegance.

Analytical Data:

Alcohol: 14.3%	Acidity (g/l): 5.42
Sugar (g/l): 2.05	PH: 2.49

Accolades and Awards

2016 90 pts. James Suckling, Abril 2018
2009 VERY GOOD VALUE – Jancis Robinson. Septiembre 2010