

Fact Sheet

SOPHENIA

Estate Reserva Syrah 2023

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

Winemaker: Joaquín Martín

Vineyard: Organic management. 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: 10-12 months in mostly French oak barrels and a small proportion of American.



Tasting Notes: Deep red color with marked violet hues. On the nose, complex aromas of cherries and spices such as thyme, rosemary, and sage, along with hints of dried fruits and mineral notes. On the palate, sweet and full-bodied tannins showcase great concentration. A well-balanced acidity provides freshness.

Analytical Data:

Alcohol: 14.7% Sugar (g/l): 2.38
Acidity (g/l): 6.12 PH: 3.66

Accolades and Awards:

2023 93 pts. Patricio Tapia Descorchados 2025
2022 93 pts. Patricio Tapia Descorchados 2024
2021 90 pts. Patricio Tapia Descorchados 2023
2020 91 pts. pts. James Suckling, Febrero 2021
2019 94 pts. REVELACIÓN Patricio Tapia Descorchados 2021
2016 92 pts. Patricio Tapia, Guía Descorchados, Sept. 2017
2016 91 pts. pts. James Suckling, Abril 2018
2016 90 pts. Tim Atkin, Marzo 2018
2009 VERY GOOD VALUE –Jancis Robinson. Septiembre 2010