

Fact Sheet

Finca SOPHENIA

Tardío



Finca

SOPHENIA

GUALTALLARY ESTATE WINES



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

Winemaking team: Julia Halupczok and Matías Michelini

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 at the beginning of May, when a large part of the grape is dehydrated. Skin contact in pneumatic press 12 hours at 5 ° C. Pressing at low pressures. Fermentation in stainless steel tanks with indigenous yeasts that naturally stop fermentation to a certain density, leaving high levels of natural residual sugar.

Ageing: 6 months in French oak barrels of third and fourth use.

Tasting Notes: Deep golden yellow color. Intense and frank aromas of ripe and cooked white fruits with a silky structure that reveals floral, honey and vanilla touches. Its balanced sugar-acid balance allows to enjoy the sustained end of the palate in which a lively citrus trail appears.

Analytic data:

Alcohol: 13.5%	Sugar: 82.5 g/l
Acidity: 6.26	PH: 3.45