



## Fact sheet. Finca SOPHENIA Reserve / Malbec

Grapes Origin: Estate grown and bottled at Tupungato, Gualtallary, Mendoza, Argentina.

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Winemaking Team: Germán Masera and Matías Michelini

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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.

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Vinification: Harvest exclusively by hand during April. Grape cluster selection (sorting table). Tank placement by gravity. Previous cold maceration. Fermentation through selected yeasts at controlled temperatures. Post fermentation maceration during 15 days.

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Ageing: 10 to 12 months in French and American oak barrels.

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Tasting Notes: Intense deep red colour with violet hues. Complex aromas of plums and ripe cherries and violets. It is enhanced by the presence of dry fruits and mint hints. A wine of great concentration and complexity showing sweet and voluminous tannins.

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### Accolades and Awards:

- 2012 91 pts.- Robert Parker. May 2014
- 2011 91 pts.- Robert Parker. November 2012
- 2009 90 pts.- Robert Parker. October 2010
- 2009 Excelente 4 stars- Guía Austral Spectator. November 2011
- 2009 Silver- Decanter World Wine Awards 2011
- 2008 Double gold medal- San Francisco Int. Wine Competition. June 2009
- 2007 90 pts – Robert Parker. December 2008
- 2007 90 pts – Weinwelt Magazine Germany. December 2008
- 2006 90 pts - Wine Enthusiast. August 2007
- 2006 88 pts – Stephen Tanzer’s - Int. Wine Cellar. January 2008
- 2006 Bronze - International Wine Challenge 2007 - London. May 2007
- 2006 Bronze – Argentine Wine Awards 2008
- 2005 Recommended –Decanter. May 2007
- 2004 91 pts - BEST VALUE – I-winereview.com December 2006
- 2004 Highly Recommended – Decanter. May 2006
- 2004 6 glasses (Exceptional Wine)–Vinmagazinet (Denmark). April 2006
- 2004 Highly recommended – Decanter. March 2006