

Fact Sheet  
SOPHENIA

Estate Reserva  
Cabernet Franc  
2020

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

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**Winemaking team:** Julia Halupczok and Matías Michelini

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**Vineyard:** By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. It comes from two different plots, one grafted in 2017, with material extracted as mass selection from a vineyard in Villa Bastias and another plot grafted in 2018, with genetic material extracted as mass selection from a vineyard in Gualtallary. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes

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**Vinification:** Manual harvest. The different plots are subsidized separately, to obtain different styles 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.

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**Ageing:** 12 months in mostly French oak barrels and a small proportion of American.



**Tasting Notes:** Intense carmine red color. On the nose, red fruits, red currants, roasted peppers, white pepper and other spices stand out. These aromas are combined with notes of coffee, mocha and vanilla due to the oak aging, adding complexity. The sensation in the mouth is of great character, with good structure, sweet tannins, and a balanced acidity, which makes it fresh and long-lasting.

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**Alcohol:** 13,5%      **Sugar (g/l):** 2.52

**Acidez (g/l):** 6,14      **PH:** 3,7

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Acolades and Awards:

2019 91 pts. Patricio Tapia Descorchados 2021