

Fact Sheet
SOPHENIA

Synthesis Cabernet Sauvignon 2018



S O P H E N I A

Synthesis

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 end of April. Selection of bunches in vineyard and sorting table at the entrance of the winery if necessary. Tank placement by gravity. Cold maceration for 4 days. Fermentation with indigenous yeasts at controlled temperatures of 25 to 28 ° C. Post-fermentation maceration for variable time according to tasting.

Ageing: caged in new French oak barrels for at least 12 months.



Tasting Notes: Deep ruby red color. Intense aromatic expression of ripe red fruits with menthol, spicy and eucalyptus notes. Elegant and with a lot of personality. Its aging in French oak provides elegant smoky aromas combined with vanilla notes. In the palate it shows a sweet entrance with round tannins, with a great minerality and refreshing sensation.

Analytical Data:

Alc: 14.5% **Acidity (g/l):** 6.42

Sugar (g/l): 3.14 **PH:** 3.67

Accolades and Awards:

2018 94 pts. Tim Atkin February 2020
2016 94 pts. Tim Atkin Febrero 2019
2016 94 pts. Patricio Tapia Guía Descorchados 2019
2016 93 pts. James Suckling Marzo 2019
2014 93 pts. Tim Atkin, Marzo 2017
2014 92 pts. James Suckling Junio 2017
2012 92 pts. Patricio Tapia Guía Descorchados 2016, Sept 2015