### **Fact Sheet SOPHENIA**

## **Synthesis** Malbec 2020



# SOPHENIA Synthesis



Tasting Notes: Intense red color with marked violet notes. An intense aromatic expression, floral notes like violets and lavender, roses, spicy aromas like black pepper combined with ripe red fruits, plums and cherries. Its aging in French barrels gives it elegant smoky and tobacco aromas combined with mocha notes. In the palate it presents a sweet and generous start, full and concentrated body with a persistent and elegant finish.

### **Analytical Data:**

Alcohol: 14.4% Acidity (g/l): 6.43 Sugar (g/l): 1.94 PH: 3.63

#### Accolades and Awards:

2019 94 pts. Patricio Tapia Descorchados 2021 2019 93 pts. James Suckling, Marzo 2021 2018 92 pts. James Suckling, Marzo 2019 2018 92 pts. Tim Atkin Febrero 2019 2018 91 pts. Decanter World Wine Awards, Mayo 2019 2017 94 pts. James Sickling, Marzo 2018 2016 94 pts. Decanter Asia World Wine Awards 2018 2016 94 pts. Patricio Tapia Guía Descorchados 2019 2015 97 pts. PLATINUM Decanter World Wine Awards 2018, 2015 94 pts. Patricio Tapia, Guía Descorchados 2018, 2015 93 pts. James Suckling, Abril 2018 2015 93 pts. Tim Atkin, Feb. 2018 2015 91 pts. Wine Advocate, Junio 2018 2014 95 pts. Gold Medal Decanter World Wine Awards 2017 2014 93 pts. James Suckling, Junio 2017 2014 93 pts. Patricio Tapia Gu+ia Descorchados 2017 2014 91 pts., Tim Atkin, Marzo 2017 2014 91 pts. Robert Parker, Deciembre 2016 2014 91 pts. Decanter Asia World Wine Awards 2016, sept. 2016 2013 93 pts Decanter World Wine Awards 2016, Mayo 2016 2013 93 pts Patricio Tapia Descorchados 2016 2012 92 pts. Wine Enthusiast Diciembre 2014

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.

Vinification: The plot where Malbec comes from isdivided by zones according to the homogeneity of the land. The zone of least vigor is harvested manually at the end of March and the zone of greatest vigor at the beginning of April. In both cases, selection of clusters is made in vineyard and selection table if necessary, at the entrance of the winery. Tank placement by gravity. Pre cold maceration for 5 days. Fermentation by indigenous yeasts at controlled temperatures, 25-30. Post fermentation maceration for a variable time according to tasting.

Ageing: aged in French oak barrels for 14 months.