

Fact Sheet

SOPHENIA

Synthesis

Sauvignon Blanc

2020

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: Harvest by hand starting in February: 3 to 5 harvests according to the year, which offer different components, predominantly acidity and herbaceous notes in the first, in the middle: mineralized and citrus notes and in the end tropical fruits and greater volume in the mouth. Slight skin contact in pneumatic press. Maceration in tank at very low temperatures (> 3 ° C) for 3-5 days. Fermentation using selected yeasts controlled temperatures between 13-15C.



S O P H E N I A

Synthesis



Tasting Notes: : Very bright greenish yellow color. Intense citrus aromas, pink grapefruit, passion fruit, lime with an interesting note of rue. In the palate it has a lovely floral and citrus balance, vibrant, voluminous and fresh.

Analytical Data:

Alcohol: 13.4% Acidity (g/l): 7.46
Sugar (g/l): >1.8 PH: 2.91

Accolades and Awards:

2020 92 pts. Patricio Tapia, Descorchados 2021
2020 91 pts. James Suckling, March 2021
2019 92 pts. Tim Atkin, March 2020
2018 94 pts. Patricio Tapia Guía Descorchados
2018 93 pts. Tim Atkin, Feb 2019
2017 93 pts. Tim Atkin Feb. 2018
2017 93 pts. Patricio Tapia Guía Descorchados 2019
2017 92 pts. James Suckling March 2018
2014 93 pts. Tim Atkin, March 2017
2014 92 pts. James Suckling June 2017
2012 92 pts. Patricio Tapia Guía Descorchados 2016, Sept. 2015