

SonVida Cabernet Sauvignon

Sonvida (Casa Altamira)

Argentina - Mendoza - Uco Valley

SonVida's Cabernet Sauvignon is always the last to ripen in their Alegria vineyard, in the foothills of the Andes.

The wine shows balanced aromas of black currant and cherry fruits intertwined with spicy and earthy notes. It is an elegant and lively Cabernet Sauvignon with good structure and firm tannins that give a great aging potential and a delicate persistence. The oak is well integrated, giving good grip, body, power and elegance.

Specifications

Appellation	Uco Valley
Varietals	90% Cabernet Sauvignon, 10% Syrah co-fermentation
Soil type	alluvial pebbles
Vinification	Whole clusters are hand selected (harvest typically in April), with low yields of 75 hl/ha. There was then a double selection: first, by bunches, then grape by grape. Total maceration took 28 days, starting with cold soaking for three days, alcoholic fermentation 14 days, then 11 days additional. Aged in French and American oak for 18 months. Unfiltered.
Production	400 (9-liter cases) (9-liter cases)
Pairings	enjoy with a quality steak or cut of beef, or have it on its own



Reviews and News

2017 SonVida Cabernet Sauvignon Mendoza - 93 PTS - JS
2017 SonVida Cabernet Sauvignon Mendoza - 92 PTS - TA
2017 SonVida Cabernet Sauvignon Mendoza - 91 PTS - WA
2015 SonVida Cabernet Sauvignon Mendoza - 92 PTS - TA
2015 SonVida Cabernet Sauvignon Mendoza - 89 PTS - VINOUS
2013 SonVida Cabernet Sauvignon Mendoza - 90 PTS - WINE VALUE - WA
2013 SonVida Cabernet Sauvignon Mendoza - 88 PTS - WE
2012 SonVida Cabernet Sauvignon Mendoza - 90 PTS - WE