

SonVida Alegria Red Blend

Sonvida (Casa Altamira)

Argentina - Mendoza - Uco Valley

This single vineyard blend is from David & Sonia's Alegria vineyard. Planted in 2002, the Paraje Altamira vineyard sits 3,000 feet above sea level, and is named after their daughter:

"We named our vineyard in the Andes of Argentina after our daughter, Alegria. When we first saw the land, she was a baby in our arms. Now, as she goes to college, this wine celebrates her journey."

Cherry and raspberry aromas of cool-climate Malbec are complemented by Altamira's chalky mineral tones. The Syrah lends floral and white pepper aromas. The Cabernet is present on the palate, providing structure and wrapping around the plummy Malbec and raspberry Syrah. Ripe, dry tannins and stony minerality on the finish.

Specifications	
Appellation	Uco Valley
Wine Type	Red
Varietals	60% Malbec, 30% Cabernet Sauvignon and 10% Syrah
Age of Vines	17 years
Soil type	alluvial pebbles
Vinification	20 days maceration, including 4 days in cold temperatures, 12 days fermentation at 26 degrees Celsius and 4 additional days. Aged 18 months; 20% in American oak barrels and 80% in French oak barrels. Unfiltered.
Production	400 (9-liter cases) (9-liter cases)
Pairings	Red meat, pork, grilled chicken.



Reviews and News

2015 SonVida Alegria Red Blend - 93 PTS - Silver Medal - Decanter World Wine Awards

2015 SonVida Alegria Red Blend - 92 PTS - WE

2015 SonVida Alegria Red Blend - 90 PTS - VINOUS