



## DOS FINCAS

*The Wines of* CARLOS BASSO



### DOS FINCAS *Sparkling Extra Brut*

**Origin:**

MENDOZA: Valle de Uco

**Grapes:**

45% Chardonnay 55% Pinot Noir

**Harvest date:**

Second and third weeks of February

**Winemaking:**

The must extracted through pneumatic press is separated and fermented at 15-16 °C until there is no trace of sugar. This wine is sent to stainless steel tanks to make the sparkling wine following the Charmat method. Bottled at 0°C and 6 atm pressure.

**Production:**

5000 bottles

**Tasting Notes:**

Pale pink color with golden hues. Plenty of persistent small bubbles. Crisp citric and floral aromas. Dry and gentle in the mouth, with fruity notes and well balanced acidity that enhances its freshness. It pairs with salty appetizers, seafood, ceviche (raw fish marinated in lime juice) and light creamy sauces.

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