



DOS FINCAS

The Wines of CARLOS BASSO



Dos Fincas Torrontés

Origin

Famatina Valley, La Rioja, Argentina

Fermentation

Temperature: between 22° and 25°
for 13 days
No maceration

Production

13000 bottles

Tasting Notes:

Powerful aromas with hints of peach pit, flowers, and orange citrus fruit. Good structure and acidity along with enticing fruit flavors that keep you coming back for another sip and plenty of body for a wine that shows such delicate aromas and flavors. Fruity, floral and yet still quite dry, this wine has to be tasted to be believed..

Torrontés is an ideal wine to match with Asian and Indian cuisine due to its sweet floral aromas of rose petals and flavors of white peach and lemon zest

WWW.AMALIA.COM.AR

BODEGA
AMALIA
MENDOZA ARGENTINA

