



# CARLOS BASSO

S I G N A T U R E

## Carlos Basso Signature Petit Verdot

*Origin:* MENDOZA: Finca Los Montes Negros: Los Arboles, Tunuyán  
Stony sandy alluvial soil provides ideal permeability and drainage. Plenty of gravel and round boulder ("canto rodado").

*Varietal:* 100 % Petit Verdot

### *Elaboration*

In order to obtain the concentration of polyphenols, there is a selection of the parcels of the vineyard that keep the less vigorous, although balanced plants. All year long vine work is managed to achieve a yield not greater than 6 T per hectare. The harvest date is determined by the exact maturity of polyphenols. Clusters and grains are manually selected. Also in pursuit of concentration, pre- and post-ferment macerations are longer than in the rest of the wines. Immediately after, wine is transferred to the oak barrels. Oak contribution is the hydrolysable tannins, which combined with the anthocyanin from grape, keep the polyphenolic structure and manage to transform that much desired concentration in the intensity of colors, aromas and body.

*Production:* 4500 bottles.

*Aging:* new 500 ltd French oak barrels: 100 % 24 meses.

### *Description:*

Deep and intense red color with violet hues. Blackberries, plums and red berries aromas appear passionately announcing its big concentration. Big volume in the mouth, delicious intensity, perfect balance, long and powerful wine.



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