



CARLOS BASSO

SIGNATURE

Carlos Basso Signature Blend

Origin: MENDOZA: Finca La Amalia: La Consulta, San Carlos and Finca Los Montes Negros: Los Arboles, Tunuyán .

Varietals: Malbec, Cabernet Sauvignon, 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: 7300 bottles.

Aging: new French oak barrels: 100 % 24 months.

Description:

The Carlos Basso Signature line concept is to choose annually the most exiting and elegant wine from our barrel cellar. Full, bright deep ruby color. Captivating aromas of black berries, cassis, licorice and mint. Dense, sweet and rich, with excellent depth to the flavors of dark berries, plums, and spices complemented by oak. A rich, powerful style, with plenty of dimension and excellent length..

