



DOS FINCAS

The Wines of CARLOS BASSO



DOS FINCAS *Chardonnay*

Origin:

MENDOZA: Finca Los Montes Negros, Los Arboles, Tunuyan. Valle de Uco.
Soil: Stony sandy from alluvial origin. It provides ideal permeability and drainage. Dense gravel and glacial round boulder.

Grapes:

100% Chardonnay

Harvest date:

Last week of February

Vinification:

Matured grapes are harvested by hand during the morning hours and placed in 300 kg plastic bins for transportation. At the winery, the grapes pass through a machine that mildly grinds and presses them before being placed in stainless steel tanks and cooled to 6°C for 8 hours. A process that strengthens the body and aroma of the wine.

Once it has been pressed and the acidity balanced, selected yeasts are added for fermentation. Once fermented, the wine is placed in stainless steel tanks for 12 days at 16°C. Partial malolactic fermentation. One raking keeping the fine sediments until it is bottled.

Tasting Notes:

Brilliant gold color with greenish highlights. Notes of guava and melon on the nose, with a spicy stone fruit driven palate. Complex and elegant. Finishes fresh, with plenty of balancing acid.

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