



VIÑA AMALIA

The Wines of CARLOS BASSO

Viña Amalia Gran Reserva Malbec

Origin: MENDOZA: Finca La Amalia, Altamira, La Consulta, San Carlos
Soil: deep loamy sand. The origin is alluvial, mostly composed by limestone sediments, rich in calcium carbonate and chalk. Excellent drainage.

Varietal: 100 % Malbec

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: 12000 bottles.

Aging: 18 months in French oak barrels, 50% new 50% 2nd use.

Description:

Smooth, fruity and a touch of earthy on the nose, with pure raspberry, plum and cassis in proper doses. Quite comfortable across the palate, where juicy acids blend with soft tannins. Finishes big with chocolate.

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