



VIÑA AMALIA

The Wines of CARLOS BASSO

Viña Amalia Gran Reserva Cabernet Sauvignon

Origin: MENDOZA: Finca Los Montes Negros: Los Arboles, Tunuyán
Soil: Stony sandy from alluvial origin. It provides ideal permeability and drainage.
Dense gravel and glacial round rock.

Varietal: 100 % Cabernet Sauvignon

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: 9000 bottles.

Aging: 14 months in French oak barrels, 50% new 50% 2nd use.

Description:

Deep ruby red color. Rich varietal aromas of green pepper, ripe red fruit, cassis and dark chocolate. Firm concentration in the mouth, elegant, complex and very long. Harmoniously balanced, this wine will deliver pleasure for several years.



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