



DOS FINCAS

The Wines of CARLOS BASSO



DOS FINCAS *Cabernet Sauvignon - Malbec*

The use of two separate vineyards allows to make a blend by combining the attributes of two distinct microclimates and soils. The dark, powerful fruit from their vineyard in San Carlos, matched with the softer, more nuanced fruit from their vineyard in Tunuyan, makes for a memorable wine

Origin:

MENDOZA: **Malbec:** Finca La Amalia: Altamira, San Carlos. Valle de Uco
Deep sandy loam soil with excellent drainage.

Cabernet Sauvignon: Finca Los Montes Negros, Los Arboles, Tunuyan, Valle de Uco.

Stony sandy alluvial soil provides ideal permeability and drainage. Plenty of gravel and round boulder ("canto rodado").

Blend Proportion:

60% Cabernet Sauvignon – 40% Malbec

Winemaking:

After harvesting, the grapes are transported to the winery, after crushing and destemming, the grapes are fermented in stainless steel tanks between 24 - 26 ° C for 13 days. Then, maceration with the skins for 5 more days more will take place. After pressing, natural malolactic fermentation and two racking will follow. 30% of the wine was aged in oak for 3 months.

Tasting Notes:

Excellent quality price ratio. Shows jammy berry aromas backed by plump black berry and strawberry flavors. Solid and flush throughout with surprising softness.

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