



DOS FINCAS
The Wines of CARLOS BASSO



DOS FINCAS
Cabernet Franc

Origin:

MENDOZA:

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

Grapes:

100% Cabernet Franc

Winemaking:

After harvesting, the grapes are transported to the winery, crushed and destemmed. Following, fermentation takes place in stainless steel tanks between 24-26° C for 14 days. Then, maceration with the skins follows for 6 more days. After pressing, natural malolactic fermentation takes place, and the wine is racked twice. 30% of the wine was aged in oak for 3 months.

Tasting Notes:

Deep red color with violet hues. It has herbal aromas with hints of raspberry, bell pepper and tobacco. On the palate it offers strawberries and black fruit flavors, medium body and nicely balanced acidity. Enjoy with grilled and roasted meats, stews and strong tasty cheese.

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