



DOS FINCAS

The Wines of CARLOS BASSO



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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 from two different vineyards

- Finca La Amalia: Altamira, San Carlos. Valle de Uco

Deep sandy loam soil with excellent drainage.

- Finca Los Montes Negros, Los Arboles, Tunuyan, Valle de Uco.

Stony sandy alluvial soil provides ideal permeability and drainage. Plenty of gravel and round rock.

Grapes:

100% Malbec

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 13 days. Then, maceration with the skins follows for 5 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:

Inky purple in color, with classic Malbec aromatics of dark plum, blackberry, and blueberry. More layers of saturated berry fruit flavors and notes of cocoa fill out the palate, and the wine finishes incredibly soft considering its young age.

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