



DOS FINCAS

The Wines of CARLOS BASSO



DOS FINCAS *Sauvignon Blanc*

Origin:

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

Soil: Stony sandy from alluvial origin. It provides ideal permeability and drainage. Dense gravel and glacial round boulder.

Grapes:

100% Sauvignon Blanc

Harvest date:

First week of March

Winemaking:

Hand picked estate fruit in 1/2 ton bins, selected very carefully, pumped with peristaltic pump into stainless steel tanks for temperature controlled fermentation

Production:

7000 bottles

Tasting Notes:

Pale yellow color. Offers up spring flowers, baking spices, and tropical aromas and flavors in an understated style. Round, dry, and well-balanced, a great pairing with flaky fish courses

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