



DOS FINCAS

The Wines of CARLOS BASSO



DOS FINCAS *Malbec*

Origin:

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

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. A small percentage of the wine is aged for a short period in oak barrels .

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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