



VIÑA AMALIA

The Wines of CARLOS BASSO

Viña Amalia Reserva Malbec

Origin: MENDOZA: Finca La Amalia, Altamira, La Consulta, San Carlos
Deep sandy loam soil with excellent drainage.

Varietal: 100 % Malbec

Production: 50000 bottles.

Winemaking: manual harvest at the optimum maturity of the grapes. Pressing with rollers, cooling at 10 °C. Alcoholic fermentation with selected yeast, acidity correction and control of temperature between 25 a 27° C. Natural malolactic fermentation. Sediments are eliminated in Winter.

Aging: 12 months in French oak barrels, 2nd , 3rd and 4th use.

Description:

Deep red color with violet tones. Fine, red fruit aromas that blend delicately with oak. On the palate, it is fresh and well balanced with medium tannins. Flavors of plums, vanilla and tobacco appear from eight months of aging in oak barrels.

