



## DOS FINCAS

*The Wines of CARLOS BASSO*



WWW.AMALIA.COM.AR

### CABERNET SAUVIGNON | MERLOT 2010

#### 60% CABERNET SAUVIGNON 2010

Finca Los Montes Negros

Los Árboles, Tunuyán, Mendoza

*Average age of vines* 13 years old

*Harvest* By hand, first week of April

#### 40% MERLOT 2010

Finca Los Montes Negros

Los Árboles, Tunuyán, Mendoza

*Average age of vines* 12 years old

*Harvest* By hand, first week of March

#### FERMENTATION

Separate for each variety.

*Temperature* Between 25° and 27°

*Length of time* 8 days

*Maceration* 25 days

Natural malolactic fermentation.

Assemblage before bottling.

#### AGING IN OAK

6 months 30% of the wine

#### ANALYTICAL VALUES

Alcohol 13,9 % | Total acidity 5,45 g/L | Residual Sugar 2,10 g/L | PH 3,77

#### TASTING NOTES

The two varieties work together seamlessly as the nose exudes raspberry and sweet leather. Tastes warm and toasty, with ripe fruit softened by chocolate and pillowy tannins.

BODEGA  
**AMALIA**  
MENDOZA ARGENTINA



PROVA DA SAFRA 2011.

*Salada de sardinhas com torradas ao azeite. Jantar em 20/03/2013.*