



DOS FINCAS

The Wines of CARLOS BASSO

CABERNET SAUVIGNON | MALBEC 2010



56% 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

44% MALBEC 2010

Finca La Amalia

La Consulta, San Carlos, Mendoza

Average age of vines 12 years old

Harvest By hand, second week of March

FERMENTATION

Separate for each variety.

Temperature Between 24° and 26°

Length of time 12 and 15 days

Maceration 27 and 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 GR/L | Residual Sugar 2,10 GR/L | PH 3,78

TASTING NOTES

Lively red color with violet hues. Shows jammy berry aromas backed by plump black berry and strawberry flavors. Solid and flush throughout with surprising softness.

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Prime rib suíno grelhado e salada de agrião. Jantar em 17/04/2013.