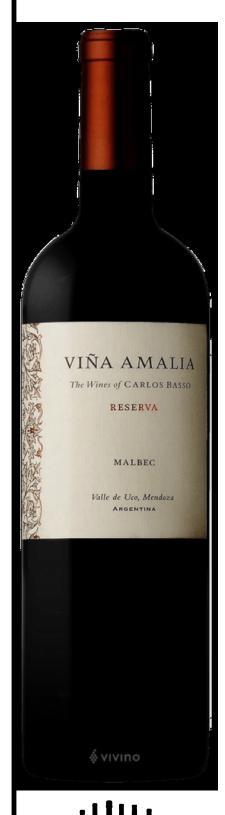
## Carlos Basso Reservado Malbec Vina Amalia



## THE FACTS

COUNTRY: Argentina REGION: Mendoza

APPELLATION: Altamira CEPAGE: 100% Malbec

**WINEMAKING:** Alcoholic fermentation with selected yeast, acidity correction and control of temperature between 25 and 27°C. Natural malolactic fermentation.

Sediments are eliminated in Winer.

AGING: 12 months in 3rd and 4th use French oak

ANNUAL PRODUCTION: 3000 cases

## THE STORY

Originally from Genoa, Italy, the Basso Family has been producing wine since 1922, and in Argentina since 1935. Carlos Basso has been a true pioneer in Uco and is one of the great "gentleman farmers" of the region.

## THE ADJECTIVES

**OVERALL:** Fresh and balanced

AROMAS / FLAVORS: red fruit and vanilla MOUTHFEEL: delicate with medium tannins