

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

