



## VIÑA AMALIA 2017 CABERNET SAUVIGNON RESERVA

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### ABOUT THE PRODUCER

- 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.
- Since 1996, Basso’s focus has been on two projects: Viña Amalia, the iconic estate in Carrodilla, Uco Valley producing and the “Dos Fincas” (“Two Farms”) wines, born of two distinct vineyards in Uco.
- The style is fresh and aromatic, with Uco’s floral notes and black fruit showcased to beautiful effect. The value is remarkable considering the impeccable sourcing and boutique scale of production.
- The legacy continues: Carlos’ son Adolfo is now directing all day-to-day efforts at the winery and is cut from the same cloth as his father: a wonderfully talented winemaker, an innovator constantly in pursuit of perfecting his craft as well as a kind & gracious soul.

### ABOUT THE WINE

- Within Argentina the Basso family has always been known for their excellent Cabernet. With it’s high elevation and Southern location, their vineyard in La Consulta (named Finca La Amalia) produces some of the most interesting Cabernet fruit in the country.
- Two separate pickings one week apart give the wine additional complexity and balance.

**Vintage:** 2017 | **Wine Type:** Red Wine

**Varietal:** Cabernet Sauvignon

**Origin:** Argentina | **Appellation:** San Carlos (Altamira), Mendoza

**Elaboration:** 60% of the wine was aged seven months in French and American oak. Unfined and unfiltered.

**Winemaker:** Adolfo Basso

### TASTING NOTES

Intense red color. Elegant aromas and flavors of red berries, marmalade, baking spices, and earth. Terrific structure, with medium weight tannins and refreshing acidity.

### TECHNICAL DATA

**Production:** 3,000 cases | **Alcohol:** 14.0% | **TA:** 5.22 g/l | **Residual Sugar:** 1.99 g/l | **pH:** 3.8

### PRESS & POINTS

2013 – 90 Points, WineX

2009 – 90 Points, Robert Parker’s Wine Advocate

2008 – 91 Points, Wine and Spirits Magazine.