

CARLOS BASSO 2020 "DOS FINCAS" MALBEC

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

- The use of two seperate vineyards allows for the combination of attributes of two distinct microclimates and soils.
- The dark, powerful fruit from their vineyard in San Carlos, matched with the softer, more nuanced fruit from their vineyard in Tunuyan, makes for a memorable wine.

Vintage: 2020 | Wine Type: Red Wine

Varietal: 100% Malbec

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

Elaboration: Fermented in stainless steel tanks between 24 and 26C for 13 days. Maceration with skins follows for 5 more days. After

pressing, natural malolcatic fermentation takes place and the wine is racked twice. 30% is aged in oak for 3 months.

Winemaker: Adolfo Basso

TASTING NOTES

Vibrant deep ruby color. Remarkable aromas and flavors of plums, blackberry, and blueberry jam. Soft tannins and balanced acidity result in a lovely finish.

TECHNICAL DATA

Production: 2000 cases | Alcohol: 15.1% | TA: 4.91 g/l | Residual Sugar: 2.65 g/l | pH: 3.7

PRESS & POINTS

2018 - 97 Points, WineX

2010-93 Points, Beverage Tasting Institute