

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	2nd. week of March 2020
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Malbec 100%
VINEYARD	La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl
BOTTLING	July 23, 2020 – nonfiltered and unclarified
PRODUCTION	Limited Edition of 2721 bottles
ALCOHOL	13.9% by vol.

ENOLOGY

Honoring the characteristics of a natural wine, Basha Basha is made with the minimum possible intervention, both in the vineyard - where we maintain ecological practices - and in the production process in the winery. Fermentation is carried out with the whole grapes. We bottle it in clear burgundy style glass bottles, unfiltered and unclarified, to allow it to express and maintain its uniqueness.

At sight it is magenta in color with purple hues, somewhat cloudy and with natural sediments that do not affect the quality of the wine. On the nose, aromas of red fruits stand out, complemented by different, unconventional notes, while on the palate it is friendly, occasionally a little earthy or with some effervescence. Because it does not have added sulfites, its preservation over time is very complex. It is a sloppy and unstable wine where each bottle develops differently, subject to the capricious evolution of nature.

WINEMAKING NOTES

TO SERVE

Suggested drinking temperature: 10°C to 12°C.

PAIRING

Ideal to accompany appetizers, snacks, sandwiches and pizzas.



BASHA
BASHA

