

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

GRAPE VARIETY

Malbec 100% (Rose Wine)

HARVEST DATE

1st. week of March 2024

WAY OF HARVEST

Manual with scissors - 10kg boxes

VINEYARD

La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl

BOTTLING

July 23, 2024 – nonfiltered and unclarified

ALCOHOL

12.7% by vol.

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.

ENOLOGY

We carry out a brief cold maceration, until obtaining the desired color and aromas.

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.

Deep carmine in color, cloudy and dense, with visible natural sediments typical of natural wines.

It is characterized by aromas of cherries and fresh plums, complemented by some unusual, unconventional notes.

WINEMAKING NOTES

On the palate, it is gentle, occasionally slightly earthy, with a pleasant fruity finish.

Its evolution over time is unpredictable and part of its identity. It is a restless wine, where each bottle may develop in a unique way.

TO SERVE

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

PAIRING

Perfect with appetizers, snacks, sandwiches and pizza.



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