

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

GRAPE VARIETY	Viognier 100%
HARVEST DATE	4th. week of February 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 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.

Visually, it shows a straw-yellow color with golden highlights, slightly cloudy, with natural sediments.

On the nose, it reveals refreshing aromas of pineapple and white peaches, complemented by pronounced floral undertones.

WINEMAKING NOTES It has a balanced natural acidity, is gentle on the palate, and the fruit lingers through the finish.

Its unpredictable evolution over time is part of its essence. Each bottle may develop in a unique way, guided by the spontaneous expression of nature.

TO SERVE Suggested drinking temperature: 7°C to 9°C.

PAIRING Perfect with appetizers, snacks, sandwiches and seafood with light sauces.



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