



FINCA BLOUSSON

Viñedos y Bodega

MENDOZA - ARGENTINA



Amará

BLEND OF CHOICE

Amará Malbec - Bonarda

FACT SHEET

60% Malbec - 40% Bonarda.

Manual harvest: year 2018.

Alcohol: 12.5%.

Malbec vines: Agrelo, Luján de Cuyo.

Bonarda vines: Tupungato.

Vinification: Traditional in stainless steel tanks.

Pre-fermentation maceration.

Fermented with native yeasts.

Spontaneous malolactic fermentation.

Aging: Barrel-aged 9 months in French oak.

Production: 12,000 bottles annually.

Aging potential: 10 years.

TASTING NOTES

Ruby in color with violet reflections. Sparkly. Aromas of red fruits such as plum and ripe blackberries from the Luján de Cuyo area combined with notes of herbs and spices from the Tupungato region. Great expression that achieves a very good body. Excellent acidity. Balanced and with a very long finish. Fresh and elegant wine, ideal for all kinds of meals.

