

# FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	1st. week of March 2021
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Sauvignon Blanc 100%
<b>VINEYARD</b>	La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl
<b>BOTTLING</b>	September 30, 2021 – nonfiltered and unclarified
<b>PRODUCTION</b>	Limited Edition of 3422 bottles
<b>ALCOHOL</b>	12.1% 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.

The color is straw yellow with ochre tones, slightly cloudy and with natural sediments that don't affect the quality of the wine. Aromas of pineapple and fresh white peaches on the nose, complemented by soft hints of orange blossom. It has a balanced natural acidity, a pleasant palate, and a refreshing finish.

## WINEMAKING NOTES

Since this wine has no added sulfites, its preservation over time is very complex. It is a haphazard and unstable wine where each bottle develops differently, affected by the capricious evolution of nature.

Turbidity is a characteristic of natural wines (due to the fact that they are bottled unfiltered).

## TO SERVE

Suggested drinking temperature: 6°C to 8°C.

## PAIRING

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



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