

BODEGA DEL FIN DEL MUNDO

“CABERNET SAUVIGNON RESERVA” - Patagonia, Argentina



TECHNICAL NOTES

Winemaker: Marcelo Miras.

Alcohol: 14.5%.

Sugar: 1.80 gr/lt.

Total Acidity: 5.10 gr/lt.

pH: 3.8

WINE MAKING PROCESS

Maceration – Fermentation: 25 days.

Malolactic Fermentation: 100%.

Ageing: 12 months (70% French oak barrels, 30% American oak barrels).

TASTING NOTES

Burgundy color.

Intense fruity aromas, with hints of cassis and berries.

Also notes of vanilla, tobacco and chocolate.

Gentle entry on the palate. Fruity, well balanced, rounded.

A long finish on the palate.

AGEING POTENTIAL

5 years.

SUGGESTED SERVING TEMPERATURE

64 F.

———— BODEGA ————
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

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