

# BODEGA DEL FIN DEL MUNDO

“POSTALES DEL FIN DEL MUNDO MALBEC” – Patagonia Argentina



## TECHNICAL NOTES

Winemaker: Marcelo Miras.

Alcohol: 14.5%.

Sugar: 4.35 gr/lit.

Total Acidity: 3.82 gr/lit.

pH: 3.7

## WINE MAKING PROCESS

Maceration: 18 days

Malolactic Fermentation: 100%

Young wine with a brief a oak barrel ageing.

Bottled: July 2010.

## TASTING NOTES

Color: Dark red with violet highlights.

Aroma: Red fruit, ripe plums and notes of vanilla and tobacco

Very fruity, with a gentle entry and soft tannins.

Firm body and long finish.

## AGEING POTENTIAL

2 to 3 years.

## SUGGESTED SERVING TEMPERATURE

64 F.

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

  
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