

BODEGA DEL FIN DEL MUNDO

“MALBEC RESERVA” - Patagonia, Argentina



TECHNICAL NOTES

Winemaker: Marcelo Miras.

Alcohol: 14.0%.

Sugar: 2.56 gr/lit.

Total Acidity: 4.65 gr/lit.

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

Intense Purple color with violet hints.

Flowery aromas with some fruity notes of plums and blackberries. Reminiscences of chocolate, vanilla and coconut.

Fruity in the mouth, gentle, well-balanced.

Full-bodied wine with a long aftertaste.

Elegant.

AGEING POTENTIAL

5 years.

SUGGESTED SERVING TEMPERATURE

64 F.

The
WINE
ADVOCATE®

90 Pts

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


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Wine importer & distributor

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