

BODEGA DEL FIN DEL MUNDO

“MERLOT RESERVA” - Patagonia, Argentina



TECHNICAL NOTES

Winemaker: Marcelo Miras.

Alcohol: 14.5%.

Sugar: 2.68 gr/lit.

Total Acidity: 5.02 gr/lit.

pH: 3.7

WINE MAKING PROCESS

Maceration – Fermentation: 28 days.

Malolactic Fermentation: 100%.

Ageing: 12 months (70% in French oak barrels – 30% in American oak barrels)

TASTING NOTES

Deep purple red color.

A very fruity bouquet of raspberries and berries with notes of vanilla, chocolate and coconut.

Very pleasant on the palate. Fruity, complex and with a long lasting finish.

AGEING POTENTIAL

4 to 5 years.

SUGGESTED SERVING TEMPERATURE

Between 62 F and 66 F.

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


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Wine importer & distributor

1340 STIRLING RD#6B

DANIA BEACH, FL 33004.

T.954.921.8024 / F.954.921.8028

www.globalwinesllc.com