

BODEGA DEL FIN DEL MUNDO

“PINOT NOIR RESERVA” - Patagonia, Argentina



TECHNICAL NOTES

Winemaker: Marcelo Miras.

Alcohol: 14.1%.

Sugar: 1.89 gr/lit.

Total Acidity: 4.72 gr/lit.

pH: 3.7

WINE MAKING PROCESS

Maceration – Fermentation: 25 days.

Malolactic Fermentation: 100%.

Ageing: 10 months (70% French oak barrels, 30% American oak barrels).

TASTING NOTES

Color: Ruby red. Bright.

Aroma: Red fruit, morello cherries and raspberries. Subtle notes of vanilla and chocolate.

Taste: Pleasant on the palate. Very fruity, with soft tannins and a long finish.

AGEING POTENTIAL

3 to 4 years.

SUGGESTED SERVING TEMPERATURE

61 F.

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DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —


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