

BODEGA DEL FIN DEL MUNDO

"SPECIAL BLEND 2006"



TECHNICAL NOTES

Winemaker: Marcelo Miras.

Alcohol: 14.5%.

Sugar: 2.18 gr/lt.

Total Acidity: 5.40 gr/lt.

pH: 3.8

WINE MAKING PROCESS

Maceration: 28 days.

Malolactic Fermentation: 100%.

Ageing: 15 months in French oak barrels.

Bottled: February 2008.

TASTING NOTES

Deep red color.

Red fruit aromas, with notes of coconut, chocolate and tobacco.

Fruity and well balanced in the mouth, with soft tannins.

Complex and full body wine with an extraordinary aftertaste.

AGEING POTENTIAL

10 years.

SUGGESTED SERVING TEMPERATURE

64F.

Robert M. Parker, Jr.'s

**The
WINE
ADVOCATE®**

91 pts

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


Global Wines

Wine importer & distributor

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