

GRAN RESERVA CAMINO DE LOS 7 LAGOS

“BLEND”



TECHNICAL NOTES

Alcohol: 14.0%.
Total Acidity: 5.10 gr/lt.
Sugar: 3.20 gr/lt.
pH: 3.7.

WINE MAKING PROCESS

Blend: Malbec 36%, Cabernet Sauvignon 31%, Merlot 23%, Cabernet Franc 10%.
Maceration – Fermentation: 30 days.
Malolactic Fermentation: 100%.
Ageing: 12 months (70% French oak barrels – 30% American barrels).
Bottled: May 2007

TASTING NOTES

Deep garnet red color. Aroma of berries with hints of coconut, chocolate and tobacco. On the palate the wine is fruity, balanced, voluptuous yet tannins are soft and gentle. Gentle and well-balanced. A wine with great elegance.

AGING POTENTIAL

6 to 8 years.

SUGGESTED SERVING TEMPERATURE

Between 62 F and 66 F.

7L Camino de los
Lagos

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