

RESERVA CAMINO DE LOS 7 LAGOS

“MALBEC”



TECHNICAL NOTES

Alcohol: 14.5%.
Total Acidity: 4.65 gr/lt.
Sugar: 2.56 gr/lt.
pH: 3.8.

WINE MAKING PROCESS

Maceration – Fermentation: 25 days.
Malolactic Fermentation: 100%.
Ageing: 12 months (70% French oak barrels – 30% American barrels).
Bottled: April 2008

TASTING NOTES

Intense purple color with violet highlights. Flowery aromas with some fruity notes of plum and blackberry. Reminiscences of chocolate, vanilla and coconut. Fruity in the palate. Gentle and well-balanced. A wine with structure and an elegant after-taste.

AGING POTENTIAL

4 to 5 years.

SUGGESTED SERVING TEMPERATURE

Between 62 F and 66 F.

7L Camino de los
Lagos

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