

BODEGA DEL FIN DEL MUNDO

“CHARDONNAY RESERVA” - Patagonia, Argentina



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

TECHNICAL NOTES

Winemaker: Marcelo Miras.

Alcohol: 14.3%.

Sugar: 4.90 gr/lit.

Total Acidity: 5.66 gr/lit.

pH: 3.7

WINE MAKING PROCESS

Reductive technique with temperature control.

Partial malolactic fermentation (50%).

Ageing: French and American oak barrels.

TASTING NOTES

Color: Deep penetrating yellow with greenish glints.

Aroma: Very fruity, with notes of tropical flowers, vanilla and coconut.

Taste: Fruity, gentle, tasty, with balanced acidity and a long finish on the palate.

AGEING POTENTIAL

3 years.

SUGGESTED SERVING TEMPERATURE

47 F.

**Global Wines**

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