

# RESERVA DEL FIN DEL MUNDO

“CHARDONNAY” 2010



## TECHNICAL NOTES

Alcohol: 13.1% vol

Total acidity: 5.82 gr/lt

Sugar: 2.53 gr/lt

pH: 3.4

## WINEMAKING PROCESS

Reductive technique with temperature control.

Partial Malolactic fermentation (50%).

Aging: French and American oak barrels.

Bottled: October 2010.

## TASTING NOTES

Color: Intense 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

Between 2 and 3 years.

## SUGGESTED SERVICE TEMPERATURE

6°C

Mr. Marcelo Miras | Winemaker - Chief Winemaker

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

### **Bodega Del Fin del Mundo**

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