

POSTALES OAK

“CHARDONNAY” 2010



TECHNICAL NOTES

Alcohol: 13.3 % vol

Total acidity: 5.70 gr/lt

Sugar: 1.91 gr/lt

pH: 3.4

WINEMAKING PROCESS

Reductive method with temperature control.

This wine was aged in French and American oak barrels.

Bottled: September, 2010.

TASTING NOTES

Color: Intense yellow, with greenish highlights.

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

Taste: Gentle, fruity, with balanced acidity. Tasty and with a very long finish on the palate.

AGEING POTENTIAL

2 years.

SUGGESTED SERVICE TEMPERATURE

8° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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