

POSTALES

“MALBEC” 2011



TECHNICAL NOTES

Alcohol: 14.2% vol

Total acidity: 4.50 gr/lt

Sugar: 2.14 gr/lt

pH: 3.79

WINEMAKING PROCESS

Maceration: 20 days.

Malolactic fermentation: 100%

Young wine with a short oak barrel ageing

Bottled: August, 2011.

TASTING NOTES

Color: Dark red with violet highlights.

Aroma: Red fruit, ripe plums and floral notes of violets

Very fruity, with a gentle entry and soft tannins.

Well bodied. Long finish on the palate.

AGEING POTENTIAL

2 to 3 years.

SUGGESTED SERVICE TEMPERATURE

Between 18°C and 22° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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