

SPECIAL BLEND

DEL FIN DEL MUNDO - 2008



TECHNICAL NOTES

Alcohol: 14.4% vol

Sugar: 2.12 gr / lt

Total acidity: 5.47 gr/lt

pH: 3.75

WINEMAKING PROCESS

Maceration: 31 days.

Malolactic fermentation: 100%.

Ageing: 15 months (100 % in French Oak Barrels)

Bottled: May 2011.

TASTING NOTES

Vivid purple red color

Intense red fruit aroma with hints of coconut, chocolate and tobacco

Fruity, silky and balanced on the palate, sensuous, with soft tannins.

Very elegant wine with an extraordinary finish.

AGEING POTENTIAL

8 to 10 years.

SUGGESTED SERVICE TEMPERATURE

18°C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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