

DEL FIN DEL MUNDO

“GRAND RESERVE 2006”

MALBEC (33%) - CABERNET SAUVIGNON (29%) - MERLOT (23%) - CABERNET FRANC (15%)



TECHNICAL NOTES

Alcohol: 14.4% vol

Total acidity: 5.10 gr / lt

Sugar: 3.20

pH: 3.7

WINEMAKING PROCESS

Varieties: 33% Malbec, 29% Cabernet Sauvignon, 23% Merlot, 15% Cabernet Franc.

Maceration - Fermentation: 30 days.

Malolactic fermentation: 100%.

Ageing: 12 months (70% French oak barrels - 30% American oak barrels)

Bottled: Mayo 2008.

TASTING NOTES

Intense ruby red color with garnet reflections. High intensity.

Good aromatic intensity. Aroma of red and black fruits like plum and currant, with notes and minty fresh.

On the palate the entry is intense and with character.

Tannins present. Notes of ripe fruit and chocolate.

Complex.

AGEING POTENTIAL

8 years.

SUGGESTED SERVICE TEMPERATURE

Between 17°C and 20° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

Bodega del Fin del Mundo

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