

# RESERVA DEL FIN DEL MUNDO

“MALBEC” 2010



## TECHNICAL NOTES

Alcohol: 13.8% vol

Total acidity: 5.40 gr/lt

Sugar: 2.07 gr/lt

pH: 3.64

## WINEMAKING PROCESS

Maceration - Fermentation: 30 days.

Malolactic fermentation: 100%.

Aging: 12 months (70 % in French oak barrels  
30% in American oak barrels).

Bottled: August, 2011.

## TASTING NOTES

Deep red color with purple hints.

Flowery aromas, with fruity notes of plums and blackberries.

Hints of chocolate, tobacco and vanilla.

On the palate, it is fruity, gentle, balanced, of a good volume  
excellent acidity and a long finish.

## AGEING POTENTIAL

Between 4 and 5 years.

## SUGGESTED SERVICE TEMPERATURE

Between 17°C and 19° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

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

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

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