

POSTALES OAK

"CABERNET SAUVIGNON" 2010



TECHNICAL NOTES

Alcohol: 13.5 % vol

Total acidity: 4.80 gr/lt

Sugar: 2.75 gr/lt

pH: 3.6

WINEMAKING PROCESS

Maceration: 20 days.

Malolactic fermentation: 100%

This wine was aged in French and American oak barrels.

Bottled: September, 2010.

TASTING NOTES

Color: Intense ruby red.

Aroma: Fruity, reminiscent of ripe red fruit and spices, with notes of vanilla and coffee.

Taste: Fruity, gentle, with soft tannins, well balanced and with a long finish on the palate.

AGEING POTENTIAL

2 to 3 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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