

# POSTALES

“MALBEC” 2010



## TECHNICAL NOTES

Alcohol: 13.5% vol  
Total acidity: 4.80 gr/lt  
Sugar: 2.62 gr/lt  
pH: 3.8

## WINEMAKING PROCESS

Maceration: 20 days.  
Malolactic fermentation: 100%  
Young wine with a short oak barrel ageing  
Bottled: August, 2010.

## 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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