

POSTALES OAK

“MALBEC” 2010



TECHNICAL NOTES

Alcohol: 14.3% vol

Total acidity: 4.65 gr/lt

Sugar: 2.75 gr/lt

pH: 3.8

WINEMAKING PROCESS

Maceration: 23 days.

Malolactic fermentation: 100%

This wine was aged in French and American oak barrels.

Bottled: September 2010.

TASTING NOTES

Color: Dark red violet.

Aroma: Fruity, reminiscent of red fruit and plum jam, with notes of vanilla and tobacco.

Taste: On the palate, it is gentle, fruity, with the presence of tannins and a pronounced finish. Soft and balanced.

AGEING POTENTIAL

2 to 3 years.

SUGGESTED SERVICE TEMPERATURE

17° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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