

# POSTALES OAK AGED

## "CABERNET SAUVIGNON" 2009



### TECHNICAL NOTES

Alcohol: 14.3% vol

Total acidity: 4.50 gr/lt

Sugar: 3.50 gr/lt

pH: 3.8

### WINEMAKING PROCESS

Maceration: 21 days.

Malolactic fermentation: 100%

This wine was aged in French and American oak barrels.

Bottled: May, 2009.

### 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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