

POSTALES

“ROSADO” From Malbec 2009



TECHNICAL NOTES

Alcohol: 13.5% vol

Total acidity: 5.52 gr/lt

Sugar: 4.65 gr/lt

pH: 3.5

WINEMAKING PROCESS

Direct pressin of red grapes after a short maceration in the bladder press.

Reductive Fermentation method.

Young wine with a short oak barrel ageing

Bottled: June, 2009.

TASTING NOTES

Color: Bright intense pink.

Aroma: Fruity, with red fruit notes, intense, captivating.

Taste: Gentle, balanced, with a seductive note of acidity and an intense lasting finish.

AGEING POTENTIAL

2 years.

SUGGESTED SERVICE TEMPERATURE

Between 6°C and 8° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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