

POSTALES

“SAUVIGNON BLANC - SEMILLÓN” 2009



TECHNICAL NOTES

Alcohol: 14.1% vol

Total acidity: 5.32 gr/lt

Sugar: 5.55 gr/lt

pH: 3.8

WINEMAKING PROCESS

Reductive Fermentation method at controlled temperature.

Young wine no oak barrel ageing

Bottled: April, 2009.

TASTING NOTES

Color: Bright greenish yellow.

Aroma: Intense, floral and fruity, with citrus notes and a mineral touch.

Taste: Gentle entry, fruity, balanced and distinguished acidity.

Delicious long 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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