

# POSTALES

“SAUVIGNON BLANC - SEMILLÓN” 2010



## TECHNICAL NOTES

Alcohol: 11.8% vol

Total acidity: 5.81 gr/lt

Sugar: 1,62 gr/lt

pH: 3.0

## WINEMAKING PROCESS

Reductive Fermentation method at controlled temperature.

Young wine no oak barrel ageing

Bottled: May, 2010.

## 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 —

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