

BAQUEANO

2007 RESERVE MALBEC

TECHNICAL FEATURES

Alcohol: 14.0% vol.
Total acidity: 4.65 gr/lt
pH: 3.8

WINEMAKING PROCESS

Maceration: 25 days
Malolactic fermentation: 100%
Aging: 12 months - 70% French oak and 30% American oak
Bottled: November 2008

AGING POTENTIAL

6 to 7 years

SUGGESTED SERVING TEMPERATURE

Between 64-68°F

TASTING NOTES

Intense purple color with ruby highlights. Flowery aromas with some fruity notes of plums and blackberries. Hints of chocolate and vanilla. Fruity in the mouth with soft tannins. Elegant and well-balanced with a long aftertaste.

Marcelo Miras/Chief Winemaker

BAQUEANO
PATAGONIA



BODEGA
DEL FIN DEL MUNDO
PATAGONIA

