

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA —



PRESENTS BAQUEANO

TECHNICAL FEATURES

Alcohol: 14.5% vol
Total acidity: 5.55 gr/lit (tartaric acid)
pH: 3.7

VINIFICATION PROCESS

The vinification process was carried out by means of the traditional fermentation technology, then the malolactic fermentation took place. This Malbec was aged in French and American oak barrels for twelve months. It was bottled without filtering in June 2007.

MALBEC

“BAQUEANO RESERVE MALBEC” 2006

TASTING NOTES

Intense purple color with ruby highlights.
Flower (violets) and fruity aromas such as plums and blackberry. Vanilla, cocoa and tobacco.
Fruity in the mouth with soft tannins, well-balanced, with long after-taste.

AGING POTENTIAL

6 to 7 years

SUGGESTED SERVING TEMPERATURE

64° F - 68° F

Marcelo Miras/Chief – Wine Maker

Suggested retail: \$17.99-18.99

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