

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA —



PRESENTS BAQUEANO

TECHNICAL FEATURES

Alcohol: 14.0% vol
Total acidity: 4.53 gr/lit (tartaric acid)
pH: 3.8

VINIFICATION PROCESS

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

PINOT NOIR

“BAQUEANO RESERVE PINOT NOIR” 2006

TASTING NOTES

Intense ruby color.
Aromas of flowers and cherries; slightly spicy.
Vanilla and chocolate.
Fruity in the mouth with soft tannins, well balanced.

AGING POTENTIAL

Between 4 and 5 years

SUGGESTED SERVING TEMPERATURE

64° C - 68° C

Marcelo Miras/Chief – Wine Maker

Suggested retail: \$17.99-18.99

BAQUEANO
PATAGONIA

