

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA —



PRESENTS BAQUEANO

TECHNICAL FEATURES

Alcohol: 13.5% vol
Total acidity: 4.95 gr/lit (tartaric acid)
pH: 3.8

WINEMAKING PROCESS

Skin maceration: 25 days Cabernet Sauvignon: 60%
Aged in French and American oak barrels, second and third usage .
The varieties were blended after the malolactic fermentation process.
Bottled: July 2007.

CABERNET SAUVIGNON - MALBEC “BAQUEANO” 2007

TASTING NOTES

Intense ruby color with violet hints.
Ripe red fruit aromas.
Soft tannins, well balanced,
Medium body.

AGING POTENTIAL

2 to 3 years

SUGGESTED SERVING TEMPERATURE

64° F - 68°F

Marcelo Miras/Chief Wine Maker

Suggested retail: \$ 9.99-10.99

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