

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA —



PRESENTS BAQUEANO

TECHNICAL FEATURES

Alcohol: 14.0% vol
Total acidity: 4.80 gr/lit (tartaric acid)
pH: 3.6

WINEMAKING PROCESS

Skin maceration: 20 days.
Malolactic fermentation. A portion (30%) was aged in French and American oak barrels, second and third usage from Malbec Reserve, for 3 months.
Bottled: June 2007

MALBEC

“BAQUEANO” 2007

TASTING NOTES

Intense ruby color with violet hints.
Red fruits aroma and vanilla.
Soft tannins, well balanced.

AGING POTENTIAL

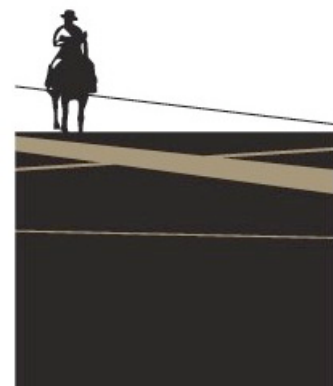
2 to 3 years.

SUGGESTED SERVING TEMPERATURE

64° F - 72° F

Marcelo Miras/Chief Wine Maker

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Suggested retail: \$ 9.99-10.99