

BAQUEANO

2008 CABERNET MALBEC

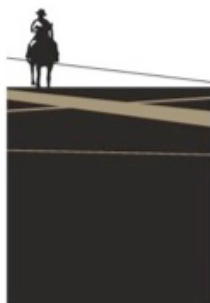
TECHNICAL FEATURES

Alcohol: 14.0% vol.

Total acidity: 4.12 gr/lit

pH: 3.9

BAQUEANO
PATAGONIA



WINEMAKING PROCESS

Maceration - Fermentation: 20 days

Malolactic fermentation: 100%

Young wine, unoaked.

AGING POTENTIAL

2 to 3 years

SUGGESTED SERVING TEMPERATURE

Between 63-66°F

TASTING NOTES

Intense violet ruby color with violet hints. Aromas of ripe berries and plum aromas. Well balanced and structured with soft tannins and a long finish.

Marcelo Miras/Chief Winemaker

