

SPECIAL BLEND

DEL FIN DEL MUNDO - 2006



TECHNICAL NOTES

Alcohol: 14.5% vol
Total acidity: 5.40 gr / lt
Sugar: 2.18
pH: 3.8

WINEMAKING PROCESS

Maceration: 28 days.
Malolactic fermentation: 100%.
Ageing: 15 months (100 % in French Oak Barrels)
Bottled: February 2007.

TASTING NOTES

Deep red colour.
Red fruits aromas, with notes of coconut, chocolate and tobacco. Fruity and well balanced in the mouth, with soft tannins. Complex and full body wine, with an extraordinary after taste.

AGEING POTENTIAL

10 years.

SUGGESTED SERVICE TEMPERATURE

18°C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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