

POSTALES DEL FIN DEL MUNDO

"ROBLE CABERNET SAUVIGNON" 2007



TECHNICAL NOTES

Alcohol: 13,5 % vol
Total acidity: 4,72 gr/lit
pH: 3,7

WINEMAKING PROCESS

Maceration: 21 days.
Malolactic fermentation: 100%.
Wine aged in French and American oak barrels.
Bottled: June 2008.

TASTING NOTES

Red ruby colour with violet hints.
Fruity aromas with reminiscences of blackcurrants and redcurrants; vanilla's notes.
Fruity wine, with soft tannins and long aftertaste.

AGEING POTENTIAL

Between 2 and 3 years.

SUGGESTED SERVING TEMPERATURE

Between 17° C and 19°C.

Lic. Marcelo Miras | Enólogo - Chief Winemaker

Bodega del Fin del Mundo

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