

POSTALES DEL FIN DEL MUNDO

"ROBLE CHARDONNAY" 2007



TECHNICAL NOTES

Alcohol: 14.5 % vol
Total acidity: 4.80 gr/lt
pH: 3.7

WINEMAKING PROCESS

Reduced technique under controlled temperature.
Wine aged in French and American oak.
Bottled: June 2008.

TASTING NOTES

Intense aromas of citric and tropical fruits with notes of vanilla, tobacco and honey. Fruity and well balanced in mouth with a long aftertaste.

AGEING POTENTIAL

2 years.

SUGGESTED SERVING TEMPERATURE

Between 8° C and 10° C.

Lic. Marcelo Miras | Enólogo - Chief Winemaker

Bodega del Fin del Mundo

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