

# POSTALES DEL FIN DEL MUNDO

"ROBLE MALBEC" 2007



## TECHNICAL FEATURES

Alcohol: 13,8 % vol  
Total acidity: 4,72 gr/lt  
pH: 3,8

## WINEMAKING PROCESS

21 days Maceration.  
100% Malolactic Fermentation.  
This is a wine with ageing in French and American oak barrels.  
Bottled: June 2008.

## TASTING NOTES

Red ruby colour with violet hues.  
Aromas of small red fruits, plums marmalade with notes of Vanilla and Coconut.

Fruity wine, with good body, soft tannins, rounded and charming. It has a 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

Ruta Prov. 8 Km. 9, San Patricio del Chañar, Neuquén, Patagonia Argentina. Tel./Fax.: (+54 299) 4855004 / 4855083.

### Oficinas Neuquén

J.B. Alberdi 87, Piso 1, Neuquén, Patagonia Argentina.  
Tel./Fax.: (+54 299) 4424040 . Email: info@bdfm.com.ar

### Oficinas Buenos Aires

Juncal 3490, Piso 2, Ciudad de Buenos Aires (C1425AYV) Argentina. Tel/Fax: (+5411) 5787 1287

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