

RESERVA DEL FIN DEL MUNDO

“PINOT NOIR” 2008



TECHNICAL NOTES

Alcohol: 13.1% vol

Total acidity: 4.65 gr / lt

Sugar: 1.19

pH: 3.7

WINEMAKING PROCESS

Maceration - Fermentation: 30 days.

Malolactic fermentation: 100%.

Ageing: 12 months (70% French oak barrels - 30% American oak barrels)

Bottled: April 2009.

TASTING NOTES

Intense ruby red color. Berries and raspberries aroma, with delicate notes of vanilla and chocolate. Fruity, fresh and delicate wine with a long aftertaste.

AGEING POTENTIAL

4 to 5 years.

SUGGESTED SERVICE TEMPERATURE

Between 16°C and 18° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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