

POSTALES DEL FIN DEL MUNDO

"MALBEC" 2008



TECHNICAL NOTES

Alcohol: 14.0 % vol
Total acidity: 4.83 gr/lt
pH: 3.8

WINEMAKING PROCESS

Maceration: 18 days.
Malolactic fermentation: 100%.
Young wine with short ageing in oak barrels.
Bottled: September 2008.

TASTING NOTES

Red ruby colour with violet hints.
Aromas of ripened plums with notes of vanilla and tobacco.
Very fruity wine with soft tannins and a great length in the mouth.

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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