

# FIN

## SINGLE VINEYARD "CABERNET SAUVIGNON" 2007



### TECHNICAL NOTES

Alcohol: 14.2% vol  
Total acidity: 5.25 gr / lt  
Sugar: 2.03  
pH: 3.78

### WINEMAKING PROCESS

Maceration - Fermentation: 30-35 days.  
Ageing: 18 months - French/American oak barrels  
Bottled: May 2009.

### TASTING NOTES

Color: Intense maroon red  
Aroma: Intense, very fruity, with notes of red fruit, cassis and currant. Reminiscences of eucalyptus, clove and black olives.  
Taste: Gentle and ample. Good volume. Presence of mature tannins. Full bodied and with a long finish.

### AGEING POTENTIAL

8 to 10 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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