

FIN

SINGLE VINEYARD "CABERNET FRANC" 2007



TECHNICAL NOTES

Alcohol: 14.7% vol
Total acidity: 4.35 gr / lt
Sugar: 2.81
pH: 3.8

WINEMAKING PROCESS

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

TASTING NOTES

Color: Very intense carmine red.
Aroma: Very fruity, with notes of red fruit, blackberries, cassis and black cherries. Spicy. Coconut, tobacco and smoke.
Taste: Gentle, fruity, well balanced, with soft tannins. Tasty. Long finish on the palate.

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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