

FIN

SINGLE VINEYARD "MALBEC" 2007



TECHNICAL NOTES

Alcohol: 14.4% vol
Total acidity: 5.55 gr / lt
Sugar: 2.15
pH: 3.7

WINEMAKING PROCESS

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

TASTING NOTES

Color: Dark garnet red, with violet, almost black highlights.
Aroma: Intense, flowery scent of violets, mint, fruity notes, plum jam, a little spicy, cloves and licorice. Coconut and tobacco.
Taste: Gentle, Voluptuous, meaty, full and balanced.
Mature tannins and a 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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