

FIN

SINGLE VINEYARD "PINOT NOIR" 2007



TECHNICAL NOTES

Alcohol: 14.8% vol
Total acidity: 4.90 gr / lt
Sugar: 2.14
pH: 3.8

WINEMAKING PROCESS

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

TASTING NOTES

Color: Intense ruby red.
Aroma: Fruity, of morello cherry and dragée. With notes of eucalyptus and clove. Vanilla and chocolate.
Taste: Very gentle on entry. Balanced, with a very good acidity. Soft and delicate tannins. Long finish.
Very elegant wine.

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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