

FIN

SINGLE VINEYARD "TANNAT" 2007



TECHNICAL NOTES

Alcohol: 14.6% vol
Total acidity: 4.65 gr / lt
Sugar: 4.20
pH: 3.9

WINEMAKING PROCESS

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

TASTING NOTES

Color: Dark red, with violet highlights.
Aroma: Fruity, of red fruit jam and strawberries.
A bit spicy, with notes of vanilla, coconut and tobacco.
Taste: Gentle, very fruity and balanced, with the presence of tannins. Full-bodied. Well rounded and voluptuous.
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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