

# POSTALES DEL FIN DEL MUNDO

"ROSADO" 2008



## VARIETAL COMPOSITION

Malbec

## TECHNICAL FEATURES

Alcohol: 13,1 % vol  
Total acidity: 5,62 gr/lt  
Sugar: 2, 65 gr/lt  
pH: 3,5

## VINIFICATION

Direct pressing of red grapes after a short maceration in the bladder press.  
Reductive Fermentation method.  
Young wine with no ageing in oak barrels.  
Bottled: June, 2008.

## TASTING NOTES

Intense pink colour; brilliant.-  
Fruity aromas with notes of red fruits.  
Intense and charming.

Mouth: gentle, well-balanced, with a seducing touch of acidity. Intense aftertaste, persistent.

## AGEING POTENTIAL

2 years.

## SUGGESTED SERVING TEMPERATURE

Between 6° C and 8° C.

Lic. Marcelo Miras | Enólogo - Chief Winemaker

### Bodega del Fin del Mundo

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