

DEL FIN DEL MUNDO

“GRAN RESERVA 2011”

MALBEC (35%) - CABERNET SAUVIGNON (28%) - MERLOT (20%) - CABERNET FRANC (17%)



“A top of the range wine with a long finish on the palate.”

TECHNICAL NOTES

Alcohol: 14.0 % vol.
Total acidity: 5.32 g/l.
Sugar: 1.90 g/l.
pH: 3.7.

WINEMAKING PROCESS

Varieties: 35% Malbec, 28% Cabernet Sauvignon, 20% Merlot, 17% Cabernet Franc.
Maceration - fermentation: 28 days.
Malolactic fermentation: 100%.
12 months ageing (70% French oak barrels-30% American oak barrels).
Bottled in June 2012.

TASTING NOTES

Dark ruby red color.
Red fruit aroma, licorice, spices, smoke and tobacco.
Gentle palate, soft entry, with soft tannins.
Round. Full.

TIME FOR CELLARING

Between 4 and 5 years.

SERVING TEMPERATURE

Between 15° C and 17° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

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