

SPECIAL BLEND

DEL FIN DEL MUNDO

2009



"Intense aromas of red fruit, blackberries, a hint of nuts and spices."

TECHNICAL NOTES

Varietal Composition:

Malbec (40%) - Cabernet Sauvignon (40%) - Merlot (20%)

Alcohol: 14.5 % vol.

Sugar: 2.09 g/l

Total acidity: 5.02 g/l

pH: 3.7

WINEMAKING FACTS

Fermentation takes place in every variety separately and we use the traditional winemaking method with pisage and delestage. Average maceration of every variety takes about 31 days. Malolactic fermentation occurs at 100%. Ageing, in French oak barrels, takes place in two stages: the first 8 months every variety is aged separately and, after that time, the final blending is carried out. The wine is put back into the barrels until the 15-month ageing is finalized. The wine was bottled in January 2012.

TASTING NOTES

Deep purple red. Intense aromas of red fruit, blackberries, a hint of nuts and spices. Notes of chocolate and tobacco. Reminiscences of patay (algarrobo blanco – white carob tree).

A very elegant wine with an outstanding finish on the palate.

AGEING POTENTIAL

Between 8 to 10 years

SERVING TEMPERATURE

16° C – 17° C.

Lic. Marcelo Miras | Enologist - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

BODEGA DEL FIN DEL MUNDO

Ruta Prov. 8 Km. 9, San Patricio del Chañar, Neuquén, Patagonia Argentina.

Tel/Fax: (+ 54 299) 485 5004 / 485 5083

NEUQUÉN OFFICE

San Martín 195, 5º piso, oficina 3 (Q8300LKC) Neuquén, Patagonia Argentina.

Tel/Fax: (+ 54 299) 442 4040 / 448 1302

BUENOS AIRES OFFICE

Honduras 5663 (C1414BNE) Ciudad de Buenos Aires, Argentina.

Tel/Fax: (+ 54 11) 4852 6660

info@bdfm.com.ar / www.bodegadelfindelmundo.com