

# FIN DEL MUNDO

## SINGLE VINEYARD MALBEC 2013



*"Gentle taste, voluptuous, meaty, full and balanced"*

### TECHNICAL NOTES

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Alcohol: 15,1 % vol.  
Sugar: 2 gr/lit  
Total Acidity: 4,93 gr/lit  
pH: 3,84

### WINEMAKING PROCESS

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Maceration: 35 days.  
100% aged wine.  
18 months ageing. French-American oak barrels.

### TASTING NOTES

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Dark garnet red color, with violet highlights.  
Intense aroma, flowery scent of violets, mint, fruity notes, plum jam, a little spicy, cloves and licorice. Coconut and tobacco.  
Mature tannins and a long finish on the palate.

### TIME FOR CELLARING

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Between 5 and 6 years.

### SERVING TEMPERATURE

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Between 16° C and 18° C.

— BODEGA —  
**DEL FIN DEL MUNDO**  
— PATAGONIA ARGENTINA —

BODEGA DEL FIN DEL MUNDO  
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