

RESERVA

DEL FIN DEL MUNDO

PINOT NOIR 2014



"Subtle notes of vanilla and smoke".

TECHNICAL NOTES

Alcohol: 13.7 % vol
Total acidity: 4,85 gr/lit
Sugar: 1,5 gr/lit.
pH: 3,71

WINEMAKING PROCESS

Maceration 20 days.
Malolactic fermentation: 100%.
12 months ageing (French and American oak barrels).

TASTING NOTES

Ruby red color. Bright.
Red fruit aroma, morello cherries and raspberries.
Pleasant on the palate. Very fruity, with soft tannins and a long finish.

TIME FOR CELLARING

Between 3 and 4 years.

SERVING TEMPERATURE

Between 16° C and 18° C.

— 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, 5° 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