

GRAND RESERVE DEL FIN DEL MUNDO 2016



"A top of the range wine with a long finish on the palate"

TECHNICAL NOTES

Alcohol: 14,6 % vol
Sugar: 2,38 gr/lit
Total acidity: 5,30 gr/lit
pH: 3,63

WINEMAKING PROCESS

Varieties:

37% Malbec, 24% Cabernet Sauvignon, 21% Merlot, 18% Cabernet Franc.

Maceration - fermentation: 25 days.

Malolactic fermentation: 100%.

12 months ageing

TASTING NOTES

Deep ruby red color. Fruity and intense aroma with spicy notes, hints of coconut, vanilla and smoke. Gentle and balanced in the palate, well-bodied with soft tannins. A top of the range wine, with a complex and tasteful finish on the palate.

TIME FOR CELLARING

5 years and more

SERVING TEMPERATURE

16° C.

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

BODEGA DEL FIN DEL MUNDO

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