

GRAND RESERVE DEL FIN DEL MUNDO

PATAGONIA ARGENTINA

2017



Bodega Del Fin Del Mundo from Patagonia Argentina, one of the southernmost terroirs in the world, is proudly owned by Eurnekian Family Wine Estates.

"In every single wine from our estates, you will find our profound love, passion and respect towards nature"

Juliana Eurnekian
Owner and President

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, with soft tannins.

It can be stored for 5 years and more.

Suggested serving temperature

Between 16° C and 18° C.

Winemaking Details

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

Maceration - fermentation: 25 days.

Malolactic fermentation: 100%.

12 months aging in oak barrels.

Analytical Information

Alcohol: 14,3 % vol

Total acidity: 5,55 gr/lt

Sugar: 3,41 gr/lt.

pH: 3,65