

POSTALES

CABERNET SAUVIGNON - MALBEC 2018



"Fruity taste, gentle, well bodied, with soft tannins."

TECHNICAL NOTES

Alcohol: 13,9 % vol
Total acidity: 5,25 gr/lt
Sugar: 2,85 gr/lt
pH: 3,75

WINEMAKING PROCESS

Maceration: 20 days.
Malolactic fermentation: 100%.
Young wine no oak barrel ageing.

TASTING NOTES

Intense red color with violet hints. Red ripe fruit and plum jam aroma. Fruity taste, gentle, well bodied, with soft tannins. Balanced finish on the palate.

TIME FOR CELLARING

Between 2 and 3 years.

SERVING TEMPERATURE

Between 18° C and 20° C.

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

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