

POSTALES

MALBEC 2018



"On the palate, it is gentle, fruity, with the presence of tannins, soft and balanced"

TECHNICAL NOTES

Alcohol: 14 % vol
Sugar: 2,90 gr /lt
Total acidity: 5,20 gr/lt
pH: 3,76

WINEMAKING PROCESS

Maceration 21 days.
This wine was aged in French and American oak barrels.
Malolactic fermentation 100%.

TASTING NOTES

Dark red violet color. Fruity aroma, reminiscent of red fruit and plum jam, with notes of vanilla and tobacco. On the palate, it is gentle, fruity, with the presence of tannins, soft and balanced. A pronounced finish.

TIME FOR CELLARING

Between 2 and 3 years.

SERVING TEMPERATURE

17° C.

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

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