

# POSTALES

## SAUVIGNON BLANC - SEMILLÓN 2018



*"Intense aroma, floral and fruity, with citrus notes and a mineral touch".*

### TECHNICAL NOTES

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Alcohol: 13,7 % vol  
Total acidity: 5,15 gr/lt  
Sugar: 2,56 gr/lt  
pH: 3,49

### WINEMAKING PROCESS

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Reductive fermentation method at controlled temperature.  
Young wine no oak barrel ageing.

### TASTING NOTES

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Bright greenish yellow color.  
Gentle entry, fruity taste, balanced and distinguished acidity.  
Delicious long finish.

### TIME FOR CELLARING

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2 years.

### SERVING TEMPERATURE

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Between 6° C and 8° C.

— BODEGA —  
**DEL FIN DEL MUNDO**  
— PATAGONIA ARGENTINA —

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