

RESERVE

DEL FIN DEL MUNDO

MALBEC 2017



"On the palate, it is fruity, gentle, balanced, of a good volume excellent acidity and a long finish".

TECHNICAL NOTES

Alcohol: 14,4 % vol
Total acidity: 5,26 gr/lit
Sugar: 2,90 gr/lit.
pH: 3,71

WINEMAKING PROCESS

Maceration - fermentation: 30 days.
Malolactic fermentation: 100%.
12 months aging in oak barrels

TASTING NOTES

Deep red color with purple hints. Flowery aromas, with fruity notes of plums and blackberries. Hints of chocolate, tobacco and vanilla. Fruity, gentle, well balanced, full-bodied, nice acidity with a long finish on the palate.

TIME FOR CELLARING

Between 4 and 5 years.

SERVING TEMPERATURE

Between 17° C and 19° C.

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

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