

Special Blend

2018

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"

Special Blend is an iconic wine, which reflects and represents the immensity, purity and freshness of Patagonia Argentina.

This wine was created in unique years where nature gave us exceptional conditions. It is a blend of Malbec, Cabernet Sauvignon and Merlot, made from manually selected grapes from our best vineyards, aged in French oak barrels which add complexity and elegance.

It is a wine that touches the deepest of our soul"

Juliana E

Owner and President



PRODUCT	SPECIAL BLEND	VINTAGE	2018
VARIETY	40% MALBEC	REGION	PATAGONIA
	40% CABERNET SAUVIGNON	COUNTRY OF ORIGIN	ARGENTINA
	20% MERLOT	WINEMAKER	RICARDO GALANTE

ANALYSIS

Alcohol: 14.6 % vol

Total Acidity: 5.47 g/l

Residual Sugar: 3.66 g/l

pH: 3.62

WINEMAKING DETAILS

Fermentation takes place in every variety separately and we use the traditional winemaking method with pisage and delestage.

Average maceration of every variety takes about 30 days.

Malolactic fermentation occurs at 100%. Ageing, in French oak barrels, takes place in two stages: the first 12 months every variety is aged separately and, after that time, the final blending is carried out completing the 18 months of ageing. Finally 6 months of bottle ageing.

TASTING NOTES

Intense purplish red color.

Aroma of intense red fruits, with notes of blackberries, chocolate and spices.

Fruity on the palate, soft, ripe and silky tannins, balanced, and a lingering finish on the palate.

AGEING POTENTIAL

Between 10 and 15 years.

SUGGESTED SERVING TEMPERATURE

Between 16° C and 18° C.

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

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