

POSTALES

“CABERNET SAUVIGNON - MALBEC”



TECHNICAL NOTES

Alcohol: 14.2 % vol
Total Acidity: 4.50 gr/lt
Sugar: 2.70 gr/lt
pH: 3.8

WINEMAKING PROCESS

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

TASTING NOTES

Color: Intense red with violet hints.
Aroma: Red ripe fruit and plum jam.
Taste: Fruity, gentle, well bodied, with soft tannins and a balanced finish on the palate.

AGEING POTENTIAL

2 to 3 years.

SUGGESTED SERVICE TEMPERATURE

Between 18°C and 20° C.

Mr. Marcelo Miras | Winemaker - Chief Winemaker

— BODEGA —
DEL FIN DEL MUNDO
— PATAGONIA ARGENTINA —

Bodega del Fin del Mundo

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