

FUNCKENHAUSEN

CABERNET SAUVIGNON 2018



VARIETAL COMPOSITION:

85% Cabernet Sauvignon – 10% Malbec – 5% Petit Verdot

TECHNICAL INFORMATION:

Alcohol: 13.9%

R.S.: 2.59 g/l

Total Acidity: 5.88 g/l

HARVEST:

Manual in 16 kg. cases

WINEMAKING:

-Selection and destemming

-Fermentation takes place with selected yeasts in small inox tanks at controlled temperatures of 25°C-27°C

-Maceration of 15 to 20 days

-Spontaneous malolactic fermentation

-40% of the blend is aged in contact with french oak during 6 months

-Blending

-Clarification, cold stabilization and filtered prior to being bottled

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: rubi colored with violet hints

Nosefeel: black fruit, red pepper and subtle spice and vanilla notes

Mouthfeel: filling and elegant due to the maturity of its tannic structure. A very inviting winer due to the excellent balanced acidity.

AWARDS:

-90 pts. James Suckling

-Top 100 BEST BUY (2017 vintage)



¡Remember it comes in a 1 LITER bottle, do not forget to SHARE IT!

www.funckenhausen.com