

FUNCKENHAUSEN

CABERNET SAUVIGNON 2017

VARIETAL COMPOSITION:

85% Cabernet Sauvignon - 12% Malbec - 3% Petit Verdot

TECHNICAL INFORMATION:

Alcohol: 14%
Total Acidity: 5,62 g/l
R.S.: 2,39 g/l

HARVEST:

Hand harvested in 16 kg cases.

WINE MAKING:

Selection and destemming. The fermentation of each varietal takes place in small concrete tanks at controlled temperatures of (25°C - 27°C) with selected yeasts. After maceration period of 15 – 20 days all the wine does spontaneous malolactic fermentation.

Blend: 70% fruit, 30% aged in 225 lts. French oak barrels for six months. The final blend is done, it is clarified and slightly filtered prior to being bottled.

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER

Aquiles Lucchini

TASTING NOTES:

Rubi colored wine with violet hints. The nose is characterized by black fruit and red pepper notes which mix with subtle spice and vanilla notes.

The mouthfeel is filling and elegant due to the maturity of its tannic structure and the presence of Malbec in the blend. Its balanced acidity leads to a finish that invites to a second glass.

We recommend to serve the wine at a temperature between 16°C and 18°C.



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

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