

# FUNCKENHAUSEN

**CHARDONNAY** 2019

## VARIETAL COMPOSITION:

85% Chardonnay – 15% Sauvignon Blanc

## TECHNICAL INFORMATION:

Alcohol: 13.5%

R.S.: 1.80 g/l

Total Acidity: 6.37 g/L

## HARVEST:

Hand harvested in 16 kg cases.

## WINE MAKING:

Upon reception the grapes are gently destemmed and sent to the pneumatic press. Here they will perform skin maceration for a few hours extracting color and aromas.

The grapes are gently pressed and the juice is sent to stainless steel tanks to ferment for 12 days at controlled temperature of less than 13°C (55.4°F) with selected yeasts. After blending the wine it is stabilized and lightly filtered to be subsequently bottled ready to be enjoyed.

## WINEMAKER:

Jimena López

## AGRONOMICAL ENGINEER

Aquiles Lucchini

## TASTING NOTES:

The wine presents a bright and clean yellow color with greenish notes. The nose highlights aromas of white and tropical fruit complemented with grapefruit and herbal notes. The mouthfeel is characterized by its soft entrance, medium body and very attractive finish due to its high but perfectly integrated acidity and an aftertaste that exhibits some Sauvignon Blanc notes like rue.

We recommend to serve this wine at a temperature of 12°C (53.16°F) with a mild cheese platter, grilled fish, salad or white meat based dishes.

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

[www.funckenhause.com](http://www.funckenhause.com)

