

FUNCKENHAUSEN

MALBEC BLEND 2016

VARIETAL COMPOSITION:

50% Malbec - 35% Bonarda - 15% Syrah

TECHNICAL INFORMATION:

Alcohol: 13.8%
Acidez total: 3.6 g/L

HARVEST:

Hand harvested in 16 kg bins.

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 a maceration period of 15 - 20 days all the wine does spontaneous malolactic fermentation.

Blend: an 80% of the wine is blended with a 20% of "Reserva" Malbec of the previous harvest. This wine has been aged for 12 months in French and American oak barrel, adding complexity. Clarified and slightly filtered it is finally bottled.

WINEMAKER:

Jimena Lopez

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

It presents a red color with violet hues. The nose is reminiscent of fruit and spices.

Red fruit aromas like raspberry and plumb combine with hints of black pepper.

A 20% of the blend has been barrel aged and therefore adds subtle notes of vainilla and caramel adding complexity.

The mouth shows a velvety, fruit-forward and inviting wine due to its mature tannins. Its excellent acidity favored by the Syrah component turns the blend alive inviting to a second glass.

We recommend to serve it at a temperature between 16°C y 18°C.



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

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