

FUNCKENHAUSEN

DRY ROSE 2017

VARIETAL COMPOSITION:

75% Malbec - 20% Cabernet Sauvignon - 5% Cabernet Franc

TECHNICAL INFORMATION:

Alcohol: 13.0%

Total Acidity: 6.5G/L

HARVEST:

Hand harvested in 16kg cases

WINEMAKING:

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 where it will perform fermentation for 12 days at controlled temperature of less than 13 °C (55.4°F).

It does not perform malolactic fermentation nor gets contact with oak.

After performing the blend the wine is stabilized and lightly filtered to be subsequently bottled ready to be enjoyed.

WINEMAKER:

Jimena Lopez

AGRONOMICAL ENGINEER:

Aquiles Luchini

TASTING NOTES:

It presents a bright color with predominance of light salmon-like tones.

Its nose feel is characterized by strawberry, raspberry and white flower aromas. Cabernet Sauvignon and Cabernet Franc add complexity to a very elegant palate.

Its lingering finish and crispy acidity invite to a second glass.

We recommend this wine paired with mild cheeses, dry fruits and dishes based on white meat and salads.



A wine made to be shared - remember that it comes in a 1 Liter Bottle!

www.funckenhausen.com