

FUNCKENHAUSEN ROSE 2018

VARIETAL COMPOSITION:

85% Malbec - 13% Cabernet Sauvignon - 2% Cabernet Franc

TECHNICAL INFORMATION:

Alcohol: 12.9%

R.S.: 2.7 g/l

Total Acidity: 6.5 g/l

HARVEST:

Hand harvested in 16 kg. 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 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 Lopez

AGRONOMICAL ENGINEER:

Aquiles Luchini

TASTING NOTES:

The wine presents a bright color with predominance of light salmon-like tones. The nose highlights aromas of strawberry, white flowers and subtle spice notes.

The mouthfeel is characterized by its elegance and its crisp acidity leads to a fresh finish that invites to a second glass.

We recommend to serve the wine at a temperature of 12°C.



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

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