

FUNCKEN HAUSEN



Kurt Heinlein and his grandson Alejandro Leirado Heinlein chose to bottle their wines in unique 1.0 liter bottles so there would always be plenty available at gatherings with friends and family. "Because to share you need more than 750ml" is aptly printed on the front of each and every bottle.



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Argentina is home to many German immigrants including the Funcke family who arrived to Mendoza in the late 1800s. In honor of his maternal ancestors, Kurt Heinlein founded the Funckenhausen Vineyards in the San Rafael appellation of South Mendoza. The region is located at the foothills of the Andes mountains (elevation 2700 feet) near the banks of the Diamante river where they grow distinctive Malbec, Syrah, Cabernet Sauvignon and Bonarda.



Funckenhausen is a family-owned winery that seeks to honor Kurt and Alejandro's German ancestry while establishing an Argentine tradition of winemaking for future generations.

Jimena Lopez has been making wine since high school and in 2002 won her first gold medal. Her viticultural education and travels cover new and old world properties and techniques. She leads the winemaking team to help focus on Mr. Heinlein's vision of producing superior wines that represent the region. Lopez is part of a rising group of talented female winemakers of South America.

In a unique 1.0 LITER bottle!



2016 Funckenhausen Red Blend is 50% Malbec, 35% Bonarda and 15% Syrah. Each varietal goes through 15-20 day maceration in its own concrete tank followed by spontaneous malolactic fermentation. 20% of the Malbec in the blend comes from the previous vintage 'Reserva' which is aged 12-months in French and American oak for added depth and complexity. The blended wine is juicy, intense, vibrant and well-balanced.



2017 Funckenhausen Dry Rosé is 75% Malbec, 20% Cabernet Sauvignon and 5% Cabernet Franc. The gently pressed juice contacts the skins only for a few hours for color and aroma and is immediately sent to steel tanks where it undergoes fermentation for about twelve days (no oak). In the glass it is a light salmon color and on the nose there are pleasant aromas of red berries and white flower. The wine is crisp, complex with a lingering finish.



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