

SOUTH MENDOZA • ARGENTINA

FUNCKEN HAUSEN



Kurt Heinlein and his grandson Alejandro 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.

In a unique 1.0 LITER bottle!

Argentina is home to many German immigrants including the Funcke family who arrived to Mendoza in the late 1800s. In honor of his ancestors, Kurt Heinlein founded the Funckenhausein 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.

Funckenhausein 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 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.

2017 Funckenhausein Dry Rosé 1.0L

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.
75% Malbec, 20% Cabernet Sauvignon and 5% Cabernet Franc.

“Very good dry rose, and a fine value. It is fruity in character (plum, cherry), balanced, and medium long on the finish.” –Restaurant Wine, Oct. 2018



Notable Press/ Scores

88 pts	2016 Malbec Blend	Wine Advocate
89 pts	2016 Malbec Blend	Tasting Panel
90 pts	2017 Malbec Blend	James Suckling

2016 Funckenhausein Malbec Blend 1.0L

Each varietal goes through 15-20 day maceration in its own concrete tank followed by spontaneous malolactic fermentation. The blended wine is juicy, intense, vibrant and well-balanced. 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.
50% Malbec, 35% Bonarda and 15% Syrah



2017 Funckenhausein Cabernet Sauvignon 1.0L

It’s appearance is dark violet, ruby color in the glass. On the nose it is black fruits, red pepper mixed with subtle notes of spice and vanilla. Bold texture, but elegant on the palate with a balanced finish that invites another glass.
85% Cabernet Sauvignon, 12% Malbec, 3% Petit Verdot



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