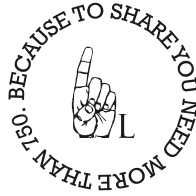


# FUNCKENHAUSEN

## CABERNET SAUVIGNON 2020



### VARIETAL COMPOSITION:

90% Cabernet Sauvignon – 7% Malbec – 3% Petit Verdot

### TECHNICAL INFORMATION:

Alcohol: 14%

Sugar: 2.18 g/l

Total Acidity: 5.32 g/l

### HARVEST:

Hand picked in 16 kg cases

### WINEMAKING:

-Selection and destemming

-Fermentation takes place in small stainless steel tanks at controlled temperatures of 25°C-27°C.

-Maceration of 15 to 20 days

-Spontaneous malolactic fermentation

-40% of the blend is aged for 6 months in contact with french oak

-Blending

-Stabilization and filtering prior to bottling

### WINEMAKER:

Jimena López

### AGRONOMICAL ENGINEER:

Aquiles Lucchini

### TASTING NOTES:

Color: rubi colored wine with violet hues

Nose: black fruit and red pepper with subtle notes of oak and spices

Mouthfeel: filling the mouth with elegance due to the maturity of its tannic structure and the presence of Malbec. Balanced acidity invites to a second glass



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

[www.funckenhausen.com](http://www.funckenhausen.com)