

# FUNCKENHAUSEN

## MALBEC BLEND 2020



### VARIETAL COMPOSITION:

60% Malbec – 15% Bonarda – 25% Syrah

### TECHNICAL INFORMATION:

Alcohol: 13.9%

Sugar: 2.54 g/l

Total Acidity: 5.62 g/l

### HARVEST:

Manual en 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: red with violet hues

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

Mouthfeel: soft and elegant entrance, filling and leading to a fresh finish characterized by a good acidity and some spice



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

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