

FUNCKENHAUSEN

CHARDONNAY 2020



VARIETAL COMPOSITION:

93% Chardonnay – 7% Sauvignon Blanc

TECHNICAL INFORMATION:

Alcohol: 13.3%

Sugar: 1.80 g/l

Total Acidity: 6.37 g/l

HARVEST:

Manual in 16 kg. cases

WINEMAKING:

- Selection and destemming
- Maceration in pneumatic press with the adition of dry ice
- Pressing
- Prefermentative maceration in stainless steel tanks at temperatures of less than 7°C
- The temperature is heightened and the fermentation takes place with selected yeasts at temperatures of less than 17°C during 12-15 days
- No malolactic fermentation
- Blending
- Clarification, stabilization, light filtering and bottling

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: bright yellow colored wine with green hints amariHo con notas verdes, límido y brillante

Nose: notes of white and tropica fruit complemented with herbs and grapefruit

Mouthfeel: soft entrance, medium body and a very refreshing finish that highlighted by the Sauvignon Blanc presence.

