

FUNCKENHAUSEN

MALBEC BLEND 2021



VARIETAL COMPOSITION:

60% Malbec – 20% Bonarda – 20% Syrah

TECHNICAL INFORMATION:

Alcohol: 13.8%

Sugar: 2.7 g/l

Total Acidity: 6.1 g/l

HARVEST:

Hand-picking 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: red with violet hues

Nose: red and black fruit with subtle notes of spice

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

Enjoy with: range of cheese (medium), empanadas, pizza, red meat and your favorite pasta.



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

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