

FUNCKENHAUSEN

MALBEC BLEND 2022



VARIETAL COMPOSITION:

70% Malbec – 15% Bonarda – 15% Syrah

TECHNICAL INFORMATION:

Alcohol: 13.5%

Sugar: 2.06 g/l

Total Acidity: 5.82 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-(strawberry, cherry and plumb with subtle notes of spice

Mouthfeel: soft entrance, filling in the mid part of the palate 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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