

THE FUNCKENHAUSEN CO



MALBEC

VARIETAL COMPOSITION:

94% Malbec - 6% Riesling

TECHNICAL INFORMATION:

Alcohol: 13.6%

Sugar: 2.17 g/l

Total Acidity: 5.70 g/l

HARVEST:

Hand-picking in 16 kg cases

WINEMAKING:

-Cooling of the grapes to 7°C (44,6 F) for 24 hours

-Cluster selection and destemming

-Pre-fermentative maceration at 10°C (50 F) for 48 hours

-Fermentation takes place in small stainless steel tanks at controlled temperatures under 25°C (77 F)

-Maceration for 13 days

-Spontaneous malolactic fermentation

-Stabilization by cold, mild filtration prior to bottling

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: bright violet colored wine of very high color intensity.

Nose: exhibits a captivating aromatic profile characterized by intense red and black fruit notes, such as ripe blackberries and plums, subtle spiciness and a delicate floral nuance added by the Riesling.

Mouthfeel: the wine shows a rich and bold structure featuring smooth and well integrated tannins and leading to a lively and prolonged finish that is highlighted by a crisp and well integrated acidity.



**ORIGINAL
COFERMENTED
SERIES**