

# FUNCKENHAUSEN

## ROSE 2023



### VARIETAL COMPOSITION:

85% Malbec – 5% Cabernet Sauvignon – 10% Cabernet Franc

### TECHNICAL INFORMATION:

Alcohol: 12.5%  
Sugar: 1.69 g/l  
Total Acidity: 6.12 g/l

### HARVEST:

Manual in 16 kg cases

### WINEMAKING:

- Selection and destemming
- Maceration in pneumatic press with the addition 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: gentle, pale pink  
Nose: strawberries, cherries with a hint of floral undertones  
Mouthfeel: soft entrance, crisp and refreshing offering a well balanced blend of Malbec's fruitiness, Cabernet S. structure and Cabernet Franc's aromatic complexity  
Enjoy with: soft cheese, grilled fish, seafood, salad and white meat dishes



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

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