

# THE FUNCKENHAUSEN CO



## MALBEC 2024

### VARIETAL COMPOSITION:

93% Malbec - 7% Riesling

### 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:** Clean and brilliant, it shows an intense and lively violet color, reflecting its youth and freshness.

**Nose:** It reveals an expressive and elegant aromatic profile, dominated by intense notes of red and black fruits such as raspberries, blackberries, and ripe plums, complemented by soft spice and a delicate hint of white and citrus blossom contributed by the Riesling.

**Palate:** On the palate, it is vibrant and well-structured. The tannins are smooth and rounded, perfectly integrated with a fresh acidity that extends the finish and enhances its juicy, balanced character.

Enjoy this wine solo or with your favorite food!

**ORIGINAL  
COFERMENTED  
SERIES**

