

# FUNCKENHAUSEN

## ROSE 2024



### VARIETAL COMPOSITION:

90% Malbec – 7% Syrah – 3% Cabernet Franc

### TECHNICAL INFORMATION:

Alcohol: 12.5%

Sugar: 1.78 g/l

Total Acidity: 6.36 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: Limpid and brilliant pale pink with subtle copper hues

Nose: Fresh strawberries and cherries complemented by delicate floral undertones.

Mouthfeel: Silky and vibrant, this rosé opens with a soft, rounded texture followed by lively acidity.

Malbec brings juicy red fruit, Syrah contributes a touch of spice and depth, and Cabernet Franc adds aromatic finesse. The finish is balanced, refreshing, and persistently elegant.

Enjoy Perfect with soft cheeses, grilled seafood, fresh salads, Mediterranean dishes, and light white meats.



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

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