

# FUNCKENHAUSEN

## CABERNET SAUVIGNON 2024



### VARIETAL COMPOSITION:

90% Cabernet Sauvignon – 7% Malbec – 3% Petit Verdot

### TECHNICAL INFORMATION:

Alcohol: 13.9%

Sugar: 2.20 g/l

Total Acidity: 5.60 g/l

### HARVEST:

Hand picked 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:** Intense ruby red with violet hues.

**Nose:** Bold and expressive, with notes of black fruits and blackberries, accented by red bell pepper. Subtle hints of oak and spice add complexity and depth.

**Mouthfeel:** Elegant and mouth-filling, showcasing ripe, well-integrated tannins. The aromatic profile is confirmed on the palate, with a balanced acidity that invites another sip. The finish is long and persistent, marked by ripe berry flavors.

**Enjoy with:** A variety of cheeses (from mild to aged), grilled and roasted red meats, short ribs, mushroom risotto, bitter and spicy dishes, chocolate desserts.



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

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