

FUNCKENHAUSEN

MALBEC BLEND 2024



VARIETAL COMPOSITION:

80% Malbec – 10% Bonarda – 10% Syrah

TECHNICAL INFORMATION:

Alcohol: 13.6%

Sugar: 1.80 g/l

Total Acidity: 5.70 g/l

HARVEST:

Hand-picking 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: Deep red with pronounced purplish hues.

Nose: Expressive aromas of red and black fruits, accented by sweet and spicy notes, with a hint of herbaceous character that adds complexity.

Mouthfeel: A smooth, slightly sweet entry reveals layers of strawberries, red currants, and blackberries, complemented by subtle black pepper and spice. The finish is fruity and gently spiced, with a lingering aftertaste.

Enjoy with: medium-aged cheeses, pizza, red meats or your favorite pasta dishes.



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

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