

Kurt Heinlein

CABERNET SAUVIGNON 2018

GRAPES 100% Cabernet Sauvignon

ORIGIN Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina. Selected parcel CB08 characterized by a sandy-loamy soil profile that exhibits caliche close to the surface (30 cm). 2018 was an extraordinary vintage for our Cabernet Sauvignon plot due to the extraordinary small expression of the berries.

VINEYARDS Our vineyards are located in 25 de Mayo, San Rafael, Mendoza at 850 m.a.s.l. in a semi-desert climate region that registers a high thermal amplitude. The soil has a sandy-loam composition with the presence of clays and stones.
We use drip irrigation with meltwater collected from the Diamante River, fed by snowmelt from the Andes. Franc foot vines planted in 2005 trained using a high trellis double cordon spur-pruning system. The use of an anti-hail net as well as the presence of constant winds help to maintain the health of our vineyards.

HARVESTING Hand-picking in 16 kg cases - 3rd week of April

WINEMAKING

- Arrival to the winery: Clusters are carefully selected, de-stemmed and gently pressed.
- Prefermentative maceration for 3-5 days at temperatures of less than 10°C.
- Fermentation: takes place in small stainless steel tanks for approximately 16-18 days at a controlled temperature 25-27°C.
- Maceration: post fermentative for another 25 days.
- Malolactic fermentation: spontaneous
- Ageing in oak barrels: in first use French oak barrels for 20 months
- Selection of the best barrels and blending
- Bottle ageing: for at least 24 months
- Production: 2196 bottles

WINEMAKER Jimena López

AGRONOMIST Aquiles Lucchini

TASTING NOTES Intense colored wine with red hues. On the nose it is complex highlighting notes of red pepper, black fruit, spice, tobacco and liquorice. The mouthfeel is filling with its structure and mature tannins leading to a very persistent finish.
We recommend decanting the wine for at least an hour prior to service.

