

**GRAPES** 100% Malbec

**ORIGIN** Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina.

**VINEYARDS** Our vineyards are located in 25 de Mayo, San Rafael, Mendoza at 850 masl in a semi-desert climate region that registers a high thermal amplitude. Planted on a hill, they are favored by constant winds. The Malbec selected for this line comes from a sandy-clay soil parcel (90 cm) mixed with boulder. Franc foot vines planted in 2003, trained using a high trellis double cordon spur-pruning system and drip irrigation with meltwater from the Andes. Yield: 8.000 - 9.000 kg per hectare.

**HARVESTING** Hand-picking in 16 kg cases. First week of March.

**WINEMAKING**

- Selection and de-stemming.
- Fermentation takes place in small steel tanks at a controlled temperature (25° - 28°) with selected yeasts.
- Maceration period: of 14 days .
- Spontaneous malolactic fermentation.
- 30% of the wine is aged in French oak barrels for 6 months.
- Blended with 70% of unoaked wine.
- Lightly filtered and bottled.

**WINEMAKER** Jimena López

**AGRONOMIST** Aquiles Lucchini

**TASTING NOTES** This Malbec presents a deep red color with purple hues. In the nose, red fruity aromas as raspberry and blackberry are perceived with some hints of vanilla. Gentle in the mouth, it has a medium build structure and a good balance between its time in contact with the oak and the sweet and round tannins from the fruit.

