

GRAPES 100% Cabernet Sauvignon

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 Cabernet Sauvignon selected for this line comes from a sandy-clay soil parcel (120 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: 7.000 kg per hectare.

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

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 Intense and deep ruby red colored wine. On the nose, notes of pepper and black fruits are present. In the mouth aromas are reaffirmed and ripe tannins are perceived. Medium body and persistence.

