

GRAPES 100% Riesling

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

OUR 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 in sandy-loam soils of alluvial origin with some boulders and caliche. Watered by drip irrigation with meltwater collected from the Diamante River, fed by snowmelt from the Andes. The number of sunny days, the constant winds and permeable soils, as well as some specific pruning, de-budding and leaf removal tasks allow us to have healthy and high-quality grapes that we harvest at their optimum ripeness to reflect the characteristics of the region. Yield: 9000 kg per hectare.

HARVEST Hand-picking in 16 kg cases. Third week of February.

WINEMAKING

- Cooling of the grape cluster upon reception.
- Selection and destemming.
- Pressed in a pneumatic press with the addition of dry ice pellets, generating a cold and inert environment to preserve the aromatic precursors.
- Cold pre fermentative maceration continues to take place in stainless steel tanks for 5 days.
- Fermentation takes place in stainless steel tanks at controlled temperatures of less than 16° C with selected yeasts.
- The wine does not perform malolactic fermentation nor has any contact with oak.
- Cold stabilization and slight filtering prior to bottling.

WINEMAKER Jimena López

AGRONOMICAL ENGINEER Aquiles Lucchini

TASTING NOTES Bright yellow colored wine with green hues. A very aromatic wine that delivers notes of peach, apples and citruss blossom. In the mouth it has a medium body leading to a very refreshing finish due to its excellent acidity.

