

GRAPES 100% Cabernet Franc

ORIGIN Funckenhausen Vineyards, 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. The Cabernet Franc was planted on river bed characterized by a soil of boulders and calcrete material. 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: approximately 5500 kg. per ha.

HARVEST Hand-picking in 16 kg cases. Second week of March

WINEMAKING

- Upon arrival to the winery, the leaves and grapes that are not in perfect condition are manually removed.
- Destemming and crushing are carried out and the must is sent to a stainless steel tank.
- Fermentation takes place at controlled temperatures (between 24°C and 28°C) with selected yeasts in two tanks.
- Maceration period: for approximately 20 days.
- Malolactic fermentation: spontaneous
- Ageing in oak barrels: is done in second and third-use French oak barrels for 8 months
- Blending and bottling without being filtered

TOTAL PRODUCTION 1.313 bottles

WINEMAKER Jimena López

AGRONOMICAL ENGINEER Aquiles Lucchini

TASTING NOTES Bright dark purple color. Extremely expressive on the nose with black fruits, sweet spices, red pepper and some smoke notes. It's mouthfeel is characterized by its elegance, good structure and a very refreshing finish that invites to a second glass.

