

GRAPES 60% Malbec · 20% Cabernet Sauvignon · 20% Syrah

ORIGIN Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina. Some plots of these vineyards are characterized by soils that usually have a first layer of sand and silt giving a stony profile. In these cases, we carry out specific pruning, de-budding, defoliation and thinning tasks to reduce yield, thus guaranteeing good polyphenolic maturity and increasing the concentration in the grape.

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 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 and 2008 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. Malbec and Syrah: 3rd week of March; Cabernet Sauvignon: second half of April.

WINEMAKING

- Arrival to the winery: Clusters are carefully selected, de-stemmed and gently pressed.
- Fermentation: individual fermentation of each varietal takes place in small stainless steel tanks for approximately 12-15 days at a controlled temperature 25-27°C.
- Maceration: post fermentation for 25 to 30 days.
- Malolactic fermentation: spontaneous
- Ageing in oak barrels: in new French oak barrels (70%) and American oak barrels (30%) for 18 months.
- Blending and bottling
- Bottle ageing: for at least 18 months.

WINEMAKER Jimena López

AGRONOMIST Aquiles Lucchini

TASTING NOTES Intense colored wine with red notes and violet hues. On the nose it is complex highlighting notes of plum, red pepper, black pepper, tobacco and chocolate. The mouthfeel is filling with its structure and mature tannins leading to a very persistent finish.
Ageing potential: 12 years.

