

GRAPES 100% Pinot Noir

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 in 2008 on sandy-loam soils with some boulders and caliche. Watered by drip irrigation with meltwater collected from the Diamante River, fed by snow-melt 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.

HARVESTING Hand-picking in 16 kg cases. Second week of February.

WINEMAKING

- De-stemming and grinding.
- Before pressing, the must is cooled down to 8°C.
- Pressed in a pneumatic press with a stepped system in which the press extracts the juice by increasing and maintaining the pressure without rotating.
- Fermentation: takes place in stainless steel tanks at a controlled temperature (below 16°C) with selected yeasts.
- After the fermentation, there is a battonage of its lees that favors a good autolysis that adds complexity and roundness to the base wine.
- The second fermentation takes place in the bottle for 45 days at 12°C. Controlled temperatures are kept below 18°C.
- The sparkling wine remains in contact with the yeasts for at least 20 months.

WINEMAKERS Jimena López & Pepe Reginato

AGRONOMIST Aquiles Lucchini

TASTING NOTES

Color: Delicate salmon color.
Aromas: notes of strawberry and raspberry that blend with notes of toast and honey.
Mouth: Small, fine bubbles that give a slight tension to the palate. Fresh and highly expressive finish that highlights the aromatic complexity of this sparkling.

