

FUNCKENHAUSEN

CABERNET SAUVIGNON 2021



VARIETAL COMPOSITION:

94% Cabernet Sauvignon – 3% Malbec – 3% Petit Verdot

TECHNICAL INFORMATION:

Alcohol: 13,7%

Sugar: 2.17 g/l

Total Acidity: 5.67 g/l

HARVEST:

Hand picked in 16 kg cases

WINEMAKING:

-Selection and destemming

-Fermentation takes place in small stainless steel tanks at controlled temperatures of 25°C-27°C.

-Maceration of 15 to 20 days

-Spontaneous malolactic fermentation

-40% of the blend is aged for 6 months in contact with french oak

-Blending

-Stabilization and filtering prior to bottling

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: rubi colored wine with violet hues

Nose: black fruit and red pepper with subtle notes of oak and spices

Mouthfeel: filling the mouth with elegance due to the maturity of its tannic structure and the presence of Malbec. Balanced acidity invites to a second glass

Enjoy with: a variety of cheeses (medium to strong), grilled red meats, pasta with hot sauce.



¡Remember it comes in a 1 LITER bottle, do not forget to SHARE IT!

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