

FUNCKENHAUSEN

CHARDONNAY 2020



VARIETAL COMPOSITION:

93% Chardonnay – 7% Sauvignon Blanc

TECHNICAL INFORMATION:

Alcohol: 13.5%

Sugar: 1.87 g/l

Total Acidity: 6.17 g/l

HARVEST:

Hand picked in 16 kg cases

WINEMAKING:

- Selection and destemming
- Maceration in pneumatic press with the addition of dry ice
- Pressing
- Prefermentative maceration in stainless steel tanks at temperatures of less than 7°C
- The temperature is heightened and the fermentation takes place with selected yeasts at temperatures of less than 17°C during 12-15 days
- No malolactic fermentation
- Blending
- Clarification, stabilization, light filtering and bottling

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: bright yellow color with greenish hints.

Nose: white and tropical fruit complemented with grapefruit and herbal notes.

Mouthfeel: characterized by a soft entrance, medium body and very attractive finish due to its high but perfectly integrated acidity.

Enjoy with: mild cheese platter, grilled fish, salad or white meat based dishes.



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

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