

FUNCKENHAUSEN ROSE 2021



VARIETAL COMPOSITION:

85% Malbec – 5% Cabernet Sauvignon – 10% Cabernet Franc

TECHNICAL INFORMATION:

Alcohol: 12.9%

Sugar: 1.55 g/l

Total Acidity: 6.2 g/l

HARVEST:

Manual 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: salmon like colored, bright and clear

Nose: strawberries, white flowers

Mouthfeel: soft entrance, medium body and fresh finish that invites to a second glass.

Enjoy with: soft cheese, grilled fish, seafood, salad and white meat dishes



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

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