

THE **FUNCKENHAUSEN** CO



RIESLING 2024

VARIETAL COMPOSITION:

97% Riesling - 3% Chardonnay

HARVEST:

Hand-harvested in 16 kg cases.

WINEMAKING:

Cluster selection and destemming.

Pressed in a pneumatic press with the addition of dry ice pellets.

Pre-fermentative cold maceration at 7°C for 5 days.

Fermentation takes place in small stainless steel tanks at controlled temperatures below 16°C.

The wine undergoes no malolactic fermentation and has no contact with wood.

Cold stabilization, clarification, and light filtration before bottling.

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: displays a pale yellow color with bright greenish reflections.

Aroma: offers a captivating aromatic profile, dominated by notes of white fruits such as apricot, accompanied by a delicate floral touch characteristic of Riesling. The Chardonnay contributes subtle hints of green apple and a slight mineral note.

Palate: The wine shows an elegant structure, with vibrant and refreshing acidity. It is medium-bodied, with a smooth texture and a clean, persistent finish that leaves a pleasant fruity aftertaste, inviting another sip.

Enjoy this wine on its own or with your favorite meal!



**ORIGINAL
COFERMENTED
SERIES**