

LA ESPERA  
EL VALOR DEL TIEMPO

*Carpe Diem*

ORANGE 2023

**GRAPES** 90% Chardonnay - 10% Riesling

**ORIGIN** Funckenhause 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 sandy-loam soils of alluvial origin with some boulders and caliche. Watered by drip irrigation with meltwater collected from the Diamante River, fed by snowmelt 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. Yield: Riesling approximately 4500 kg/ha and Chardonnay 11000 kg/ha.

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

**WINEMAKING** Double selection of clusters and grains and destemming  
Separate fermentation takes place in stainless steel tanks for both Riesling and Chardonnay.  
Pre-fermentative skin maceration at 7°C for 7 days  
Addition of yeasts, fermentation is carried out at low temperatures (12-13°C) for 17 days  
The wine was in contact with its skins for 30 days  
Devatting, blend  
Clarification and light filtering prior to bottling

**PRODUCTION** 2.565 bottles

**WINEMAKER** Jimena López

**AGRONOMIST** Aquiles Lucchini

**TASTING NOTES** It has a golden yellow color. The nose shows fruity notes of peach and dried apricot and pit. Viscous wine that fills the mouth with its structure. Mineral notes are perceived with saline touches that guide the palate towards a finish of very good acidity and freshness. Its aftertaste reaffirms the aromatic notes.

