

GRAPES 100% Syrah

ORIGIN Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina. On selected parcels of the vineyard we perform cluster thinning work and debbudding in order to maximize the oenological quality of the grape clusters.

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. Franc foot vines planted in 2005, the soils are sandy-loam 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: 12.000 kg per hectare.

HARVESTING Hand-picking in 16 kg cases. First week of March.

WINEMAKING

- Upon arrival at the winery, the leaves and grapes that are not in perfect condition are manually removed.
- Destemming and crushing are carried out and the must is sent to a stainless steel tank. Dry ice is added so that the grapes undergo a cold pre-fermentation maceration for 3 days at 8°C , favoring the extraction of aromatic precursors.
- Fermentation takes place at controlled temperatures (below 18°C) with selected yeasts.
- Maceration period: for approximately 20 days.
- Partial malolactic fermentation.
- Cold clarification and light filtration

WINEMAKER Jimena López

AGRONOMIST Aquiles Lucchini

TASTING NOTES With a bright, medium-intensity violet hue, this wine reveals fresh red fruits such as strawberry, redcurrant, and cassis, complemented by subtle spicy notes. A summer red in the Beaujolais style, it is juicy, modern, with medium structure and balanced acidity, making it incredibly easy to drink.

