

FUNCKENHAUSEN

RED BLEND 2024



VARIETAL COMPOSITION:

80% Malbec - 10% Bonarda - 10% Syrah

TECHNICAL INFORMATION:

Alcohol: 13.6%

Sugar: 1.80 g/l

Total Acidity: 5.70 g/l

HARVEST:

Hand-picking in 16 kg cases

WINEMAKING:

- Selection and destemming
- Fermentation takes place in small stainless steel tanks at controlled temperatures of 25°C-27°C.
- Maceration of 15 to 20 days
- Spontaneous malolactic fermentation
- 40% of the blend is aged for 6 months in contact with french oak
- Blending
- Stabilization and filtering prior to bottling

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: red with violet hues.

Nose: red and black fruits with hints of black pepper.

Palate: sweet, mouth-filling entry with good volume and excellent acidity.

Enjoy with: medium-aged cheeses, pizza, red meats or your favorite pasta dishes.



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

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