

THE FUNCKENHAUSEN CO



RIESLING 2025

VARIETAL COMPOSITION:

95% Riesling - 5% 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 filtration before bottling.

WINEMAKER:

Julia Halupczok

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: It displays a pale straw yellow color with bright greenish hues.

Nose: It exhibits a captivating aromatic profile, dominated by citrus notes such as lime, fresh white fruit like pear, and stone fruits like apricot and peach. These are accompanied by a subtle touch of white flowers, characteristic of Riesling. The Chardonnay contributes soft nuances of green apple and a light mineral touch.

Mouthfeel: The wine shows an elegant structure, with a pronounced, crisp, and refreshing acidity. Medium-bodied with a smooth texture and a clean, lingering finish that leaves a pleasant fruity aftertaste, inviting a second glass.

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



**ORIGINAL
COFERMENTED
SERIES**