

THE FUNCKENHAUSEN CO



ORANGE 2025

VARIETAL COMPOSITION:

90% Chardonnay – 10% Riesling

HARVEST:

Hand-harvested in 16 kg cases.

WINEMAKING:

Double selection.

Pre-fermentative skin maceration at 7°C for 5 days. Fermentation is carried out in stainless steel tanks at low temperatures (12-13°C) for 18 days. The wine remains in contact with the skins for 32 days.

Racking, clarification, and filtration before bottling.

WINEMAKER:

Julia Halupczok

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: Attractive light amber color with bright, delicate orange hues, a result of skin contact during fermentation.

Nose: It displays a vibrant aromatic profile dominated by white pome fruits such as apple and pear, and stone fruits like apricot. Skin contact also provides a subtle and elegant complexity, revealing notes of nuts and a light touch of spice.

Mouthfeel: It stands out for its firm and elegant structure, balanced by a juicy and lively acidity. It presents a pleasantly mouth-coating texture and a unique tactile sensation due to the time spent on the skins. With a clean and lingering finish, its fruity and subtly mineral aftertaste invites a second glass.

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



**ORIGINAL
COFERMENTED
SERIES**