

THE FUNCKENHAUSEN CO



MALBEC 2024

VARIETAL COMPOSITION:

93% Malbec - 7% Riesling

HARVEST:

Hand-picking in 16 kg cases

WINEMAKING:

Cooling of the grapes to 7°C (44.6°F) for 24 hours

Cluster selection and destemming

Pre-fermentative maceration at 10°C (50°F) for 48 hours

Fermentation in small stainless steel tanks at controlled temperatures under 25°C (77°F)

Maceration for 13 days

Spontaneous malolactic fermentation

Cold stabilization and light filtration prior to bottling

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: Clean and brilliant, it shows an intense and lively violet color with purple hues, reflecting its youth and freshness.

Nose: It reveals an expressive and elegant aromatic profile, dominated by intense notes of red and black fruits such as raspberries, blackberries, and ripe plums, complemented by soft spice and a delicate hint of white and citrus blossom contributed by the Riesling.

Mouthfeel: It is vibrant and well-structured. The tannins are smooth and rounded, perfectly integrated with a fresh acidity that extends the finish and enhances its juicy, balanced character.

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



**ORIGINAL
COFERMENTED
SERIES**