

GRAPES	100% Malbec
ORIGIN	Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina.
VINEYARDS	Our vineyards are located in 25 de Mayo, San Rafael, Mendoza, at 850 masl in a semi-desert climate region characterized by a wide daily temperature range. Planted on a hillside, they benefit from constant winds. The Malbec selected for this line comes from a sandy-loamy soil profile. The vines, grafted onto French rootstock and planted in 2003, are trained using a high-trellis, double-cardan spur-pruning system and drip irrigation that supplies the vines with meltwater from the Andes. Yield: 8,500–9,500 kg per hectare.
HARVESTING	Hand-picking in 16 kg cases. First week of March.
WINEMAKING	- Selection and destemming. - Fermentation takes place in small stainless steel tanks at a controlled temperature (25°- 28°) using selected yeasts. - Maceration period of 14 days . - Spontaneous malolactic fermentation. - 30% of the wine is aged in French oak barrels for 6 months. - Blended with 70% of unoaked wine. - Lightly filtered and bottled.
WINEMAKER	Julia Halupczok
AGRONOMIST	Aquiles Lucchini
TASTING NOTES	This Malbec has a deep purplish-red color with purple hues. On the nose, it offers red fruit aromas such as raspberry and blackberry, with some hints of vanilla. Gentle on the palate, it has a medium-bodied structure and a good balance between its time in oak and the sweet, round tannins from the fruit.

