LA ESPERA
EL VALOR DEL TIEMPO

Carpe Diem
RESERVA

INTER TEMPORA MALBEC

CEPAS 100% Malbec

ORIGIN Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina. In selected vineyard plots, we carry out shoot and cluster thinning and leaf removal to maximize the enological quality of the grapes.

VINEYARDS They are located in 25 de Mayo, San Rafael, at 850 masl, in an area with a semi-desert climate characterized by a marked diurnal temperature range. The Malbec used in this blend comes from two different plots: one, planted in 2010 on sandy loam soils of alluvial origin, with calcium carbonate-coated stone conglomerates close to the surface; and the other, planted in 2018 in a dry riverbed characterized by stony soils and calcareous material. Both plots are drip-irrigated with water drawn from the Diamante River, which is fed by snowmelt from the Andes. Abundant sunshine, constant winds, and permeable soils allow us to maintain healthy vineyards capable of producing high-quality grapes, which we harvest at optimal ripeness to reflect the characteristics of the terroir.

HARVESTING Hand-harvested in 16-kg bins. Last week of February in 2024 and first week of March in 2025.

WINEMAKING
- This blend was crafted using components from the 2024 and 2025 harvests, incorporating the work, identity, and signature style of the two winemakers responsible for each vintage.
- Upon arrival at the winery, the grapes undergo careful sorting, during which leaves, clusters, and berries that are not in optimal condition are removed.
- Fermentation takes place in stainless steel tanks at controlled temperatures ranging from 26 °C to 30 °C, using selected yeasts.
- Maceration lasted 20 days for the 2024 vintage and 29 days for the 2025 vintage, with the aim of achieving adequate extraction and expression of each vintage.
- Malolactic fermentation occurs spontaneously during aging.
- Aging: For the 2024 vintage, aging took place in second- and third-use French oak barrels for 12 months, followed by further aging in tanks. For the 2025 Malbec, aging lasted 10 months in second- and third-use French oak barrels, with 15% of the barrels being new.
- Once aging is complete, the final blend is assembled by combining the components from both vintages.
- Filtration and bottling.

PRODUCTION 1.372 botellas

WINEMAKERS Jimena López & Julia Halupczock

AGRONOMIST Aquiles Lucchini

TASTING NOTES A deep carmine-red wine with violet hues, clean and brilliant. On the nose, it offers aromas of ripe red fruit and blue flowers, such as violet and lavender.
On the palate, it features delicate, rounded tannins that unfold gradually as you savor the wine. The aromas of red and black fruits reappear, with a predominance of plum and blackberry, accompanied by delicate spicy notes of whole black pepper, which blend harmoniously with hints of chocolate and vanilla from oak aging.
The balanced acidity provides freshness and harmony, balancing the richness and structure imparted by barrel aging. It has a spicy aftertaste and a persistent, elegant finish.

