

FUNCKENHAUSEN

CABERNET SAUVIGNON 2022



VARIETAL COMPOSITION:

96% Cabernet Sauvignon – 2% Malbec – 2% Petit Verdot

TECHNICAL INFORMATION:

Alcohol: 13,7%

Sugar: 2.17 g/l

Total Acidity: 5.67 g/l

HARVEST:

Hand picked in 16 kg cases

WINEMAKING:

-Selection and destemming

-Fermentation takes place in small stainless steel tanks at controlled temperatures of 25°C-27°C.

-Maceration of 15 to 20 days

-Spontaneous malolactic fermentation

-40% of the blend is aged for 6 months in contact with french oak

-Blending

-Stabilization and filtering prior to bottling

WINEMAKER:

Jimena López

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: rubi colored wine with violet hues

Nose: black fruit, blackberries and red pepper with subtle notes of oak and spices

Mouthfeel: filling the mouth with elegance due to the maturity of its tannic structure. Balanced acidity invites to a second glass, leaving a lingering finish of ripe berries.

Enjoy with: A variety of cheeses (from mild to aged), grilled red meats, pasta with a rich tomato and basil sauce.



¡Remember it comes in a 1 LITER bottle, do not forget to SHARE IT!

www.funckenhausen.com