

FUNCKENHAUSEN

MALBEC BLEND 2023



VARIETAL COMPOSITION:

75% Malbec – 10% Bonarda – 15% Syrah

TECHNICAL INFORMATION:

Alcohol: 13.8%

Sugar: 2.00 g/l

Total Acidity: 5.55 g/l

HARVEST:

Hand-picking 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: Deep red with pronounced violet hues.

Nose: A warmer vintage enhances the aromatic richness, with red and black fruits at the forefront. Juicy raspberries, blackberries, and plums are complemented by hints of dried herbs and a sweet spices adding depth and complexity to the bouquet.

Mouthfeel: The wine offers a lush, velvety mouthfeel with beautiful mid-palate weight. The entry is smooth and expansive, leading to a fuller, rounded texture that coats the palate. The finish elegant highlighting a balanced acidity that adds freshness and keeps the wine lively.

Enjoy with: Grilled burgers, roasted chicken, pasta with tomato sauce, charcuterie, or a simple margherita pizza.



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

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