



## FUNCKENHAUSEN VINEYARDS

### FUNCKENHAUSEN ROSÉ



**VARIETY** 75% Malbec , 20% Cabernet Sauvignon, 5% Cabernet Franc

**VINEYARDS** Malbec and cabernet sauvignon are sourced from our vineyard located in 25 de Mayo - San Rafael at 850 mts on a hill. selected from parcels characterized by soils of sand loam and rocks. malbec yields 8.000-9.000 kg per ha, cabernet sauvignon 7.000 per ha. French rooted vines planted in 2003, conducted on a vsp and irrigated by drip irrigation. The cabernet franc is selected from a vineyard in barrancas, maipu. the soils are characterized by sand and loam. it yields 100 qq per ha, is conducted on a vsp and irrigated by flooding.

**HARVESTING** By hand in small cases of 16 Kgs.

**WINEMAKING** Clusters are destemmed and sent to the pneumatic press. Here they will perform skin maceration for a few hours extracting color and aromas. The grapes are gently pressed and the juice is sent to stainless steel tanks where it will perform fermentation for 12 days at controlled temperature of less than 13C. After performing the blend the wine is stabilized and lightly filtered to be subsequently bottled.

**TASTING NOTES** Bright color with predominance of light salmon- like tones. Its nosefeel is characterized by strawberry, raspberry and white flowers. Cabernet Sauvignon and Cabernet Franc add complexity to a very elegant palate. Lingering finish and crispy acidity invite to a second glass. 89 pts James Suckling