



FUNCKENHAUSEN
VINEYARDS

LA ESPERA PREMIUM MALBEC

VARIETY	100% Malbec
VINEYARDS	Located in 25 de Mayo - San Rafael at 850 mts. on a hill. Selected from a parcel characterized by soil profile and sand and clay that mix with round rocks. Yields of 8000 - 9000 kg per hectare. French rooted vines planted in 2003, conducted on a vsp and irrigated by drip irrigation.
HARVESTING	By hand in small cases of 16 kgs.
WINEMAKING	Selection and destemming. Fermentation takes place in small concrete tanks at controlled temperature (25°C-28°C) with selected yeasts. After a maceration period of 14 days it does spontaneous malolactic fermentation. A 40% of the wine is has 6 months of aging in oak after which it is blended with a 60% of unoaked wine. Clarified, lightly filtered and bottled. Aged in the bottle for 6 months.
AGING	40% of the wine for 6 months in contact with oak.
TASTING NOTES	It presents a deep red color with purple hues. The nose offers intense fruit aromas of mulberry and blackberry with hints of vainilla. The mouthfeel shows a flavoursome wine which presents a medium build structure and a good balance between its time in contact with oak, and the sweet and round tannins from the fruit.

