



## FUNCKENHAUSEN VINEYARDS

### FUNCKENHAUSEN VINEYARDS - K.H MALBEC 2013

<b>VARIETY</b>	100% Malbec
<b>VINEYARDS</b>	Located in 25 de Mayo - San Rafael at 850 mts. on a hill. Grapes sourced from our MB1 parcel. This parcel has a soil with high concentration of rocks covered by calcium carbonate. A previous secondary river used to run over this parcel leaving only a very thin layer of sand and clay. This extreme conditions leads to vines that are stabilized in a very low production of 5000 - 6000 kg per ha. characterized by small clusters and berries. French rooted vines planted in 2003, conducted on a vsp and irrigated by drip irrigation
<b>HARVESTING</b>	By hand in small cases of 16 kgs.
<b>WINEMAKING</b>	Double selection, destemming and crush. Prefermentative maceration for 4-5 days at controlled temperatures of less than 10°C. Fermentation takes place in concrete vats of 3000 liters with selected yeast. During the first three days 1 delestage per day is performed and 2 piagage till the fermentation ends. Postfermentative maceration of 20-28 days. Malolactic fermentation is performed in new 225 lts French oak barrels. Here the wine is aged for at least 24 months. Selection of the best barrels, blending, gentle filtration and bottling. Bottle aging of at least 24 months. Prod. 2,685 bottles.
<b>AGING</b>	24 months in 225 lts first use oak barrels.
<b>TASTING NOTES</b>	Rich and dark red color with violet hues. The nose is complex showing notes of graphite and black fruit with hints of tobacco and chocolate. The mouthfeel is filling, full bodied and well structured with fine and silky tannins. Its good acidity leads to a very persistent and delicate finish.

