

LA ESPERA GRAN RESERVA KURT HEINLEIN 2008

VARIETAL COMPOSITION

50% Malbec, 30% Syrah, y 20% Cabernet Sauvignon.

TECHNICAL INFORMATION

- Alcohol: 14,6%
- Sugar: 1,87 g/l
- Total acidity: 5.37 g/l

ORIGIN

Funckenhause Vineyards, San Rafael, Mendoza, Argentina.

Specific parcels of our vineyard where we practice cluster thinning in order to reduce the yields in order to improve the grapes quality. Best barrels are selected.

OUR VINEYARDS

They are located at 831 m.a.s.l. in a desert climate region that registers a high temperature amplitude. The soils which present a sandy and loamy composition are irrigated by a drip system which provides our vines with meltwater from the Andes.

This conjunction of special characteristics grant our vines a healthy environment that allows them to produce year after year quality grapes which we harvest at their correct maturity point.

HARVEST

Hand harvested at optimum ripeness in bins (16 kgs).

WINE MAKING

• **Fermentation:** took place in small stainless steel tanks, during 15 days at 28°C. • **Maceration:** traditional during 4 days at 9°C and for another 10 days at 28°C. • **Aging:** occurs in first use French and American oak barrels for 18 months.

PRODUCTION

3.500 bottles approximately.

WINEMAKER

Mr. Mauricio Lorca.

TASTING NOTES

Kurt Heinlein's Blend is a stylish wine which reflects a limpid and bright violet hue and an intense red colour. The nose presents scents of matured berries combined with notes of chocolate and tobacco added by the oak aging in American and French barrels.

Mouth-filling with richness of texture and concentrated flavours, is a sophisticated, meaty and velvety red wine. It ends well in a long tangy lively aftertaste. • **Aging Potential:** 10 years.



FUNCKENHAUSEN
VINEYARDS

