RUCAMALEN

CAPÍTULO CUATRO

MALBEC 2021

Our signature wine is a powerful Malbec blend that captures the very best of each vintage.

VARIETAL
100% Malbec.

· APPELLATION

La Consulta, San Carlos, Uco Valley, Mendoza.

· VINEYARDS

Vineyard located in San Carlos, La Consulta, at 1,015 m.a.s.l. Deep soils of alluvial origin. Coarse in texture with the presence of silt and sand, good drainage and rocks at depth.

· WINEMAKING

Hand harvested and careful manual selection in the vineyard and winery. The grapes are fed by gravity into a stainless steel tank. Then, a cold maceration happens for the first few days, and then the juice is fermented using gentle extraction movements. The maceration lasts a total of 45 days. Afterwards, a post-fermentation maceration is carried out to gain even more complexity. The wine is then taken to French oak barrels for malolactic fermentation and aging for 15 months. Prior to blending, every barrel is tasted, and the best of each year is selected, in search of complexity and elegance.

· TASTING NOTES

Intense violet red color with black hues. Complex on the nose, combining black fruit, spices and graphite. A blue fruit perfume and Andean herbs such as the creosote bush and wild thyme. Elegant in the mouth from the first sip, with velvety tannins and a long finish.



MA

a cal

RUCA MALEN

RUCA MALEN MENDOZA ARGENTINA