

RUCA MALEN

CAPÍTULO TRES

CHARDONNAY

2021

When we achieve a connection with nature and come to understand its nature, we discover the multiple expressions each terroir offers. In this chapter, we show you the techniques behind the different, surprising styles of the wine we create.

Seeking the most complex expression of this varietal, this wine highlights the connection between grape and oak barrel, yielding a fresh, elegant, well-balanced wine.

· VARIETAL

100% Chardonnay.

· APPELLATION

Los Chacayes, Tunuyán, Uco Valley, Mendoza.

· VINEYARDS

The Uco Valley is home to our Los Chacayes vineyards, at 1,150 m.a.s.l. Soils of alluvial origin, loamy and stony at depth, good drainage, low moisture retention and poor in organic matter.

· WINEMAKING

Hand harvested and rigorous selection in the vineyard and in the winery. The whole clusters are very gently pressed, and cold static fining is carried out. Then, the juice is transferred to barrels and fermented with selected yeasts and undertaking frequent batonnage. Malolactic fermentation is not carried out, with the aim of highlighting the natural acidity and freshness. Aged in French oak barrels for 8 months.

· TASTING NOTES

Yellow and green tones, with golden reflections. Fresh, on the nose with notes of yellow fruit such as pineapple and subtle peach with white flowers like honeysuckle. On the palate the wine is intense and shows a good balance between creaminess and acidity. The aromas perceived on the nose reappear in the mouth.

