

RUCA MALEN

CAPÍTULO TRES

MALBEC CENTENARIO

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.

Crafted with grapes from historic vineyards, we created a complex, elegant wine that pays homage to the legacy of our ancestors.

· VARIETAL

100% Malbec.

· APPELLATION

Las Compuertas, El Cepillo & Villa Bastias, Mendoza.

· VINEYARDS

Vineyards in Las Compuertas, El Cepillo and Villa Bastias, planted more than 100 years ago, reflecting the legacy of our ancestors. These are vineyards with deep and poor soils of alluvial origin, located in different regions throughout Mendoza, with soil profiles ranging from clay loam to sandy loam, stony at different depths.

· WINEMAKING

Hand harvested and rigorous manual selection in the vineyard and in the winery. Once destemmed, the grapes are fed to the tanks by gravity through buckets. A cold maceration is carried out during the first few days, to extract aromas and colour. Then, fermentation with gentle extraction movements. The wine undergoes a post-fermentation maceration, looking to increase volume and smoothness in the mouth. Malolactic fermentation is carried out inside French oak barrels with indigenous bacteria. The wine is then aged in French oak barrels for 14 months.

· TASTING NOTES

Aromas of red fruits and flowers such as violet and lavender combined with a black pepper spice and subtle notes of tobacco and chocolate, reflecting the elegance and balance of grapes from the historic vineyards found in different Mendoza terroirs. On the palate the wine has a good sucrosity, with good balance and concentration, great complexity and velvety tannins.

