

RUCA MALEN

CAPÍTULO TRES

MALBEC INFUSO

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.

We coaxed the purest expression from this Malbec, with grapes cultivated at high altitudes and low temperatures. A gentle pigeage is used to transmit the energy of its origin.

· VARIETAL

100% Malbec.

· APPELLATION

Los Árboles, Tunuyán, Uco Valley, Mendoza.

· VINEYARDS

Vineyards in Los Árboles, at 1,400 meters above sea level, where we find a cooler climate, due to this region being one of the rainiest in Mendoza. The soils are poor and deep, of alluvial origin, and range from clay to sandy with the presence of silt and stones at depth. We find a great diversity of very aromatic wild herbs.

· WINEMAKING

Inspired by its place of origin, cool climate and high altitude, this Malbec was created looking for fluidity and great aromatic intensity. Hand harvested and rigorous manual selection in the vineyard and in the winery. The grapes are fed to the stainless steel tank by gravity, where the extraction is carried out with gentle punch down, infusing the grapes in such a way as not to extract much concentration, but to obtain energy and fruit. A cold maceration is carried out the first few days, and then the juice is fermented with indigenous yeasts at controlled temperatures. The wine is fermented and aged in French oak barrels for 10 months.

· TASTING NOTES

A true reflection of a high-altitude vineyard with a cool climate, this wine has a great intensity of aromas reminiscent of acidic red fruits, complex wild herbs with subtle notes of citrus peel and violets. Juicy and fresh on the palate with great fluidity, the acidity generates tension, providing energy throughout the long finish.