

RUCA MALEN

CAPÍTULO TRES

MALBEC de ÁNFORAS

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.

With a solid understanding of the soil, we sought out the purest expression of this Malbec, which is fermented in concrete vessels to bring out its texture and personality.

· VARIETAL

100% Malbec.

· APPELLATION

Gualtallary, Tupungato, Uco Valley, Mendoza.

· VINEYARDS

Vineyard in Gualtallary, at 1,350 m.a.s.l., where soils are poor, of alluvial origin and with a sandy and stony profile.

· 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 via buckets. A cold maceration is carried out during the first few days, to softly extract aromas and colour. Then, fermentation with gentle extraction movements. The wine undergoes a post-fermentation maceration, looking to increase volume and smoothness on the palate. Finally, the wine is moved to a concrete amphora, where malolactic fermentation is carried out with native flora, and later it is aged for 10 months.

· TASTING NOTES

Wine of great character in which notes of black fruits dominate, wild herbs and soft mineral notes are present in the background and provide complexity. In the mouth it has crisp acidity, freshness and a mineral texture that all help make this wine unique.

