

RUCA MALEN

CAPÍTULO TRES

TINTO COFERMENTADO

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.

This Cabernet Franc and Malbec are co-fermented in the same vessel, creating a singular blend that brings out the complexities of the two varieties.

· VARIETAL

60% Cabernet Franc - 40% Malbec.

· APPELLATION

Gualtallary, Tupungato, Uco Valley, Mendoza.

· VINEYARDS

Vineyards in Gualtallary, at 1,350 m.a.s.l., with cool temperatures due to the altitude, located at the foothills of the Andes mountain range. Soils of alluvial origin, mainly sandy with the presence of calcareous and deep pebbles.

· WINEMAKING

This wine is the result of a co-fermentation of Cabernet Franc with Malbec. Hand harvested and rigorous manual selection in the vineyard and in the winery, where the grapes are fermented in small vessels, as a microvinification, working the extraction with gentle punch down of the cap. A cold maceration is carried out for the first few days, and then the juice is fermented with indigenous yeasts at controlled temperatures. When finished, the wine is aged in second-use French oak barrels for 12 months, where it undergoes a malolactic fermentation to gain greater complexity.

· TASTING NOTES

With a deep and intense color, This wine delights with aromas of black fruits, spices such as pink peppercorn, paprika and thyme. Notes of chocolate and liquorice add to the complexity. In the mouth it is a fleshy wine and some minerality gives texture. A balanced acidity and tannins of great personality.