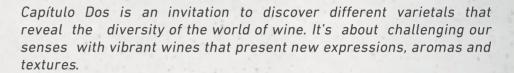
RUCA MALEN

CAPÍTULO DOS

CORTE DE BLANCAS 2022



- WINEMAKER
 Agustina Hanna
- VARIETAL
 60% Sauvignon Blanc 40% Semillon
- APPELLATION

Sauvignon Blanc is from Gualtallary, Tupungato, Uco Valley and the Semillon is from El Peral, Tupungato, Uco Valley.

VINEYARD

Soils of alluvial origin. The Sauvignon Blanc grows in a mainly sandy profile with the presence of limestone and deep pebbles, and the Semillon grows on a sandy-clay soil profile, with a bedrock of boulders. Both types of soils give us freshness, elegance and personality.

WINEMAKING

Hand harvested and manual selection in the vineyard and in the winery. Pressed with whole clusters and fermented at low temperatures. The Sauvignon Blanc is fermented and aged in concrete eggs for 6 months. The Semillon ferments and ages in stainless steel tanks with a maceration on its lees avoiding contact with oxygen the whole time. After 6 months, the final blend is made and it is aged further 2 months in concrete eggs until it is bottled.

• TECHNICAL INFO Alc. 14% Total Acidity 6.8 g

lc. 14% Total Acidity 6,8 g/l Res. Sugar 1,8 g/l

TASTING NOTES

Greenish yellow with silver reflections. Fresh aromas of citrus fruits stand out, as well as white fruit like orange blossom and honeysuckle, with some complex mineral notes. Complex, with vibrant, well-balanced acidity and a lasting texture through the finish which makes it a gastronomic wine indeed.

