RUCAMALEN

CAPÍTULO DOS

PETIT VERDOT 2022



Capítulo Dos is an invitation to discover different varietals that reveal the diversity of the world of wine. It's about challenging our senses with vibrant wines that present new expressions, aromas and textures.

- WINEMAKER Agustina Hanna
- VARIETAL100% Petit Verdot
- APPELLATION Agrelo, Luján de Cuyo, Mendoza.
- VINFYARD

Vineyard in Agrelo, surrounding the winery, at 950 m.a.s.l. Clay loam and sandy loam soils with a high presence of silt. On a bedrock of stones.

WINEMAKING

Hand harvested and manual selection in the vineyard and winery. A cold maceration happens for the first days, and then alcoholic fermentation in concrete tanks. During the process, gentle extraction movements are carried out, to obtain more texture, elegance and balance. Aged in French oak barrels for 10 to 12 months (15% new french oak)

• TECHNICAL INFO Alc. 14,4% Total Acidity 5,62 g/l

Res. Sugar 2,5 g/l

TASTING NOTES

A very expressive and elegant Petit Verdot. Attractive and deep violet color. Spicy and herbal notes dominate on the nose, together with aromas of black fruit such as blueberries and plums. Complex with soft aromas of chocolate. Opulent on the palate, with soft tannins and a long finish.