RUCA MALEN

CAPÍTULO UNO

CHARDONNAY 2022



Yearning for adventure, in this chapter we take the first step toward honest, authentic wines that achieve the purest expression of the varietal.

- VARIETAL 100% Chardonnay
- APPELLATION Uco Valley, Mendoza.

WINEMAKING

Hand harvested with manual selection in the vineyard and in the winery. A soft pneumatic press and oxidative technique are used for the elaboration. Cold static fining, and fermentation in stainless steel tanks at low temperatures, to preserve the fresh, fruity and floral expression of the wine.

Aged for 6 months in stainless steel tanks, frequent batonnage to increase volume and complexity.

 TECHNICAL INFO Alc. 14,2% Total Acidity 6,25 g/l Res. Sugar 1,8 g/l

TASTING NOTES

Pale yellow with some green reflections. Expressive and fresh on the nose, with notes of white peach, pineapple and flowers such as jasmine and orange blossom. Smooth on the palate, fresh, with good acidity. Textured mouthfeel and a long finish.