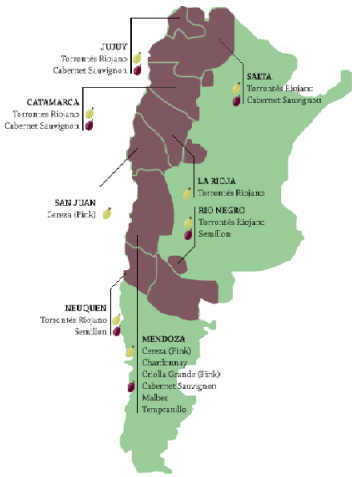




Ruca Malen

Malbec “Capitulo 1”



Varietal: 100% Malbec

Ph: 3.65 g/l

Appellation: Mendoza

Acidity: 5.7 g/l

Alcohol %: 14

Age of Vines: yrs

Residual Sugar: 2.65 g/l

Practice: O

Soil: Grapes from different regions in the Uco Valley and Luján de Cuyo, where each vineyard provides different characteristics. With soils of alluvial origin, deep and poor in organic matter.

Altitude: 1100 meters

Tasting Notes: Tasting Notes: Intense violet red color. This wine has a great aromatic intensity, with notes of red fruits such as plums and a soft herbal background of thyme and mint. Round and balanced on the palate, with a sweet entry and good acidity. A juicy wine with soft tannins.

Vinification: After the grapes are de-stemmed, vinification takes place both in stainless steel tanks and concrete pools. After a short cold maceration, fermentation is carried out, checking the temperature, and controlling the extraction daily. At the end of this process, spontaneous malolactic fermentation takes place.

Aging: The wine is aged between 10 and 12 months in concrete pools and stainless-steel tanks. No contact with oak.

Food Pairing: Leaner red meats, and even lighter cuts like dark meat turkey or roasted pork.

Accolades

2022 **92** pts J. Suckling

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com