



## Ruca Malen Petit Verdot Reserva

**Vintage:** 2008 (Petit Verdot 100%)

**Vineyard:**

**Petit Verdot:** located in Lujan de Cuyo planted in 2000 with an average yield of 10 tons per hectare. Drip Irrigated. Picked 3rd week of April.

**Altitud:** 1.050 masl.

**Soil:** Lujan: Deep silty soil with very good drainage

Alc. 14.10% | Ac. Tartaric 6.00 gl/l | pH 3.69

**Winemaking:** Reception at the winery with a selection table for bunches. Pre fermentative maceration done at 8° C for 5 days with 1 pigeage a day.

**Fermentation:** After the inoculation of selected yeasts, fermentation lasts 8 to 10 days between 26°C and 28°C at controlled temperature in stainless steel tanks.

**Maceration:** 28 days in contact with the skins. 4 manual pigeages a day during the first 4 days of fermentation combined with 2 delestages done in those 4 days. When the fermentation is finished, tanks are filled with wine of the same origin and quality to wait until 28 days. Then the free run wine is separated from the pressed wine.

**Malolactic fermentation:** in stainless steel tanks before going into the oak barrels.

**Ageing:** 12 months, 80% French and 20% American oak barrels. (1st, 2nd and 3rd use)

**Tasting Notes:** Deep red with vivid violet hues, intense and brilliant. It displays intense red fruits, that could remind us fresh plums and cherries with subtle floral notes such as roses and sweet spices in harmony with caramel, vanilla and moca. It has great volume, velvety texture and an equilibrated acidity. The tannins are sweet and pleasant. It is very persistent and has a very long after taste.

**Pairing:** The wine matches perfectly with roasted red meats, ripe cheese or also stands beautifully on its own.

