RUCAMALEN

CAPÍTULO DOS

CABERNET FRANC 2021



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.

· VARIETAL

100% Cabernet Franc.

· APPELATION

Gualtallary, Tupungato, Uco Valley, Mendoza.

· VINEYARD

Vineyards in Gualtallary, at 1,350 meters above sea level, with a cooler climate thanks to the altitude of the location, at the foothills of the Andes mountain range. Soils of alluvial origin and sandy and stony profile, with a rich presence of calcareous.

· WINEMAKING

Hand harvested and manual selection in the vineyard and winery. The vinification is in small vessels and stainless steel tanks, combining both gentle punch down and pumping over. Cold maceration happens for the first few days, and then alcoholic fermentation is carried out with indigenous yeasts at controlled temperatures. Spontaneous malolactic fermentation. Aged in French oak barrels for 10 months.

· TASTING NOTES

Bright ruby red in color with violet hues. On the nose there are aromas of blueberries and wild berries combined with a herbal aroma of black tea. Violet flowers and fresh spices such as paprika and white pepper. In the mouth this wine shows freshness and a mineral texture during the finish.