RUCAMALEN

CAPÍTULO DOS

MALBEC 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% Malbec.

· APPELATION

Luján de Cuyo & Uco Valley, Mendoza.

· VINEYARD

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.

· WINEMAKING

Hand harvested and manual selection in the vineyard and winery. Then, each component is vinified separately in vessels of different sizes and materials (concrete pools and stainless steel tanks). Some components have whole clusters to provide complexity and texture. A cold maceration is carried out during the first few days and then the juice is fermented at controlled temperatures, paying special attention to the extraction where we search for soft tannins.

55% of the wine ages for 12 months in French oak barrels, and 45% in stainless steel tanks, to preserve the fruitiness in the final wine.

· TASTING NOTES

Intense violet red colour. This vibrant Malbec delights with aromas of fresh black fruit and floral notes such as violet and lavender. On the palate it is velvety, with flavours of raspberries and black cherry. Full bodied with smooth and with fine tannins. Notes of spice and graphite that add to the complexity, an elegant, balanced wine with a persistent finish.