Ruca Malen

Kinien Malbec

100% Malbec

Kinien is a word from the Mapuche language meaning "unique." This is the icon line of wines produced by Ruca Malen.

Tasting Notes:

Intense red and black fruit aromas that remind of ripe cherries and plums dominate the bouquet. Well-integrated nuances of sweet spices, caramel, and vanilla complement the ripe fruit. An elegant, full-bodied wine with sweet, pleasant tannins that linger on the palate.

Serve with grilled red meats or sausages, or even hearty pasta dishes, like

Bolognese. This will continue to improve with time.

Vineyards:

Region: 60% Vista Flores, Uco Valley

40% Agrelo, Lujan de Cuyo

Mendoza, Argentina

Vineyard Name: Various Vineyard Size: 6 hectares Training Method: Vertical trellis

Planting Density: 5,000 vines/hectare

Soil Composition: Vista Flores: Sandy loam atop a rocky layer

Agrelo: deep & silty

Elevation: 1,100 meters

Winemaking:

Harvest: A very selective manual harvest was conducted in mid

April.

Cold-soaked for 5 days at 8°C in stainless steel tanks. Fermentation: Fermented for 10 days in stainless steel tanks at a

controlled temperature of 26-30°C. The wine remained in contact with the skins for the following 28 days. Periodic pump-overs were conducted. The wine was

filtered before bottling.

14 months in 90% new French & 10% new American Aging:

oak barrels, followed by 12 months in bottle

Technical Data:

Alcohol: 14.5% pH: 3.60

Residual Sugar: 3.2 grams/liter Acidity: 6.0 grams/liter Dry Extract: 35.3 grams/liter

Production Quantity: 1,350 cases



