

Ruca Malen

Capítulo Dos Corte de Blancas

60% Sauvignon Blanc, 40% Sémillon

Deeper in the collection, Capítulo Dos encourages individuality and experimentation with new varietals. This range begins to show distinct focus on the versatility, energy, and expression of each varietal.

Tasting Notes:

Greenish yellow with silver reflections. Fresh aromas of citrus fruits stand out and a herbal undertone. When the wine opens, white flowers and minerality appear. Complex, with vibrant, well-balanced acidity and a lasting texture through the finish.

Vineyards:

Region: Gualtallary & Villa Bastías, Tupungato, Uco Valley, Mendoza
Property: Estate-Owned
Elevation: 1200 meters
Training Method: YSP
Soil Composition: Vineyards in Gualtallary and Villa Bastias, with soils of alluvial origin. The Sauvignon Blanc comes from sandy soil, with the rich presence of calcareous and deep pebbles. The Semillon comes from a sandy clay soil, on a bedrock of boulders.

Winemaking:

Harvest: The grapes are manually harvested in February
Fermentation: Hand harvested and manual selection in the vineyard and in the winery. The Sauvignon Blanc is fermented avoiding contact with oxygen, in a stainless steel tank.
Malolactic Fermentation: No

Aging:

Aged 7 months in Concrete eggs

Technical Data:

Alcohol: 13.5%
pH: 3.2
Residual Sugar: 1.8 grams/liter
Acidity: 6.5 grams/liter



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