

Ruca Malen

Capítulo Dos Organic Malbec

100% Organic Malbec

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

Tasting Notes:

With a deep violet colour, this Malbec delights with aromas of plums and black fruits which are complemented by a perfume of herbs and wild flowers. On the palate it is full bodied, balanced and powerful with elegant tannins that provide a smooth texture and a long, fresh finish.

Vineyards:

Region: Los Chacayes, Tunuyán, Uco Valley, Mendoza
Property: Long-Term leased
Elevation: 1100 meters
Training Method: YSP
Organic/Sustainable: Organic
Soil Composition: Organic vineyard in Los Chacayes. The soils are of alluvial origin, with a sandy loam profile and deep stones. The soil has good drainage, low moisture retention and is poor in organic matter.

Winemaking:

Harvest: The grapes are manually harvested in April
Fermentation: Cold maceration is carried out for the first few days, and then the juice is fermented in a stainless steel tank. The wine is then taken to French oak barrels where it ages for 12 months and undergoes a spontaneous malolactic fermentation.
Malolactic Fermentation: No

Aging:

Aged 12 months in French Oak

Technical Data:

Alcohol: 14.5%
pH: 3.7
Residual Sugar: 1.8 grams/liter
Acidity: 5.45 grams/liter



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