

Ruca Malen

Capítulo Tres Malbec de Anforas

100% Malbec

Discover additional complexity in Capítulo Tres. These wines focus on winemaking techniques, which reflect how the winemaker interprets nature and applies different techniques to bring out the wine's unique flavors.

Tasting Notes:

Wine of great character in which notes of black fruits dominate, wild herbs and soft mineral notes are present in the background and provide complexity. In the mouth it has crisp acidity, freshness and a mineral texture that all help make this wine unique.

Vineyards:

Region: Gualtallary, Tupungato, Uco Valley, Mendoza.
Property: Estate-Owned
Elevation: 1350 meters
Training Method: YSP
Soil Composition: Vineyard in Gualtallary, at 1,350 m.a.s.l., where soils are poor, of alluvial origin and with a sandy and stony profile.

Winemaking:

Harvest: The grapes are manually harvested in March
Fermentation: A cold maceration is carried out during the first few days, to softly extract aromas and colour. Then, fermentation with gentle extraction movements. The wine undergoes a post-fermentation maceration, looking to increase volume and smoothness on the palate. Finally, the wine is moved to a concrete amphora, where malolactic fermentation is carried out with native flora

Malolactic Fermentation: Yes

Aging:

Aged 10 months in Amphora

Technical Data:

Alcohol: 14%
pH: 3.7
Residual Sugar: 2 grams/liter
Acidity: 5.3 grams/liter



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