Ruca Malen

Petit Verdot Terroir Series

100% Petit Verdot

Tasting Notes:

A complex bouquet with fresh plum and cherry aromas and subtle notes of rose and sweet spices that harmoniously blend with caramel, vanilla, and mocha nuances. Concentrated red fruit flavors envelope the palate with a velvety smooth texture. The acidity is balanced and the tannins are sweet and lingering. This wine pairs well with roasted red meats and aged cheeses.

Vineyards:

Region: Agrelo, Lujan de Cuyo, Mendoza, Argentina

Training Method: Vertical trellis

Planting Density: 5,000 vines/hectare

Soil Composition: Deep silty soil, excellent drainage

Elevation: 900 meters

Winemaking:

Harvest: Harvested by hand in mid-April

Fermentation: Following a 5-day cold-soak in stainless steel tanks at

a low temperature of 8°C, the grapes were vinified at 26-30°C for nearly 40 days at stainless steel tanks. The

wine was filtered prior to bottling.

Aging: 12 months in new & previously-used 80% French & 20%

American oak barrels, plus 6 months in bottle

Technical Data:

Alcohol: 14.0% pH: 3.60

Residual Sugar: 1.9 grams/liter
Acidity: 5.4 grams/liter
Dry Extract: 32.9 grams/liter

Production Quantity: 2,200 cases



