

Ruca Malen

Red Blend Classic

50% Malbec, 50% Cabernet Sauvignon

Tasting Notes:

The nose is spicy with notes of cracked red pepper and shows ripe red fruits that remind of cherries and plums. Packed with sweet tannins which are perfectly balanced by bright acidity. Long and persistent finish with toasted flavors. Grilled red meats, pasta with tomato sauce, empanadas, teriyaki chicken, or risotto dishes all pair nicely with this versatile wine.

Vineyards:

Region: Uco Valley, Mendoza, Argentina
Training Method: Vertical trellis
Planting Density: 5,000 vines/hectare
Soil Composition: Sandy loam atop a rocky layer, poor in organic matter
Elevation: 1,050 meters

Winemaking:

Harvest: Hand-harvested at the peak of ripeness between late March and mid April
Fermentation: The grapes were cold-soaked in stainless steel tanks at 8°C for 5 days before fermenting in those same tanks at 24-26°C over 8-10 days. The wine was left in contact with the skins for 12 days. Periodic pump-overs were conducted.

Aging:

20% of the wine was aged in a combination of new & previously-used French & American oak barrels for 6 months. The remaining 80% rested in stainless steel tanks. The wine was blended then filtered and bottled before aging an additional 3 months in bottle.

Technical Data:

Alcohol: 13.6%
pH: 3.55
Acidity: 5.1 grams/liter



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