

Ruca Malen

Brut

75% Pinot Noir, 25% Chardonnay

Tasting Notes:

A fresh and elegant, dry sparkling wine produced using the traditional Champenoise method. Bursting with citrus and white florals, subtle notes of toasted almonds and freshly baked bread on the back end add complexity. Creamy on the palate with fresh fruit through the long finish. The perfect wine for toasting, it is also versatile enough to pair with light hors d'oeuvres, delicately prepared seafood, and sushi. Enjoy young.

Vineyards:

Region: Tupungato, Uco Valley, Argentina
Size: 22 hectares
Training Method: Vertical trellis
Planting Density: 5000 vines/hectare
Soil Composition: Sandy loam, with stones deep in the soil
Elevation: 1200 meters

Winemaking:

Harvest: Hand-harvested in March
Fermentation: Whole bunches were gently crushed using pneumatic presses. The juice was then left to settle in stainless steel tanks at 10°C over 24 hours. The must was transferred to another tank and select yeasts were added to initiate alcoholic fermentation at 15°C over 10-12 days. After 1 year, secondary fermentation, rendering the wine sparkling, took place in bottle using the traditional Champenoise method.

Aging:

12 months with yeast contact in stainless steel, followed by 5 months in bottle

Technical Data:

Alcohol: 12.7%
Residual Sugar: 5.0 grams/liter
Acidity: 6.5 grams/liter



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