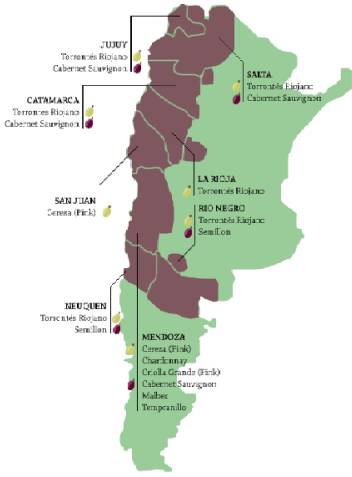




# Ruca Malen

## Petit Verdot

### “Capitulo 2”



**Varietal:** 100% Petit Verdot

**Ph:** 3.65 g/l

**Appellation:** Mendoza

**Acidity:** 5.7 g/l

**Alcohol %:** 14.5

**Age of Vines:** yrs

**Residual Sugar:** 1.8 g/l

**Practice:**

**Soil:** Vineyard in Los Chacayes, with soil of alluvial origin, sandy loam and stony at depth. Good drainage, low moisture retention, and poor in organic matter.

**Altitude:** 1100 meters

**Tasting Notes:** Intense violet color with an almost black hue. On the nose, the varietal typicity is evident, with aromas of black and red fruits combined with herbal notes that provide freshness and complexity. Full bodied on the palate with good volume, a complex wine that`s intense with firm tannins and a long finish.

**Vinification:** A cold maceration happens for the first days, and then alcoholic fermentation in concrete tanks. During the process, gentle extraction movements are carried out, to obtain more texture, elegance, and balance

**Aging:** The wine is aged 12 months in French Oak

**Food Pairing:** Lamb stew, roast pork, burgers, and Chinese BBQ pork and beef. Works well with Mexican dishes such as adobo and mole.

### Accolades

2022 **92** pts J. Suckling



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