

RUTA 22

RUTA 22 MALBEC

MENDOZA



VINEYARD

Terroirs: This is a blend of different terroirs within Mendoza. A portion of the blend comes from the Uco Valley, an-up-and-coming grape growing area in the foothills of the Andes (3,600ft elevation), an area characterized by very poor stony soils. Also, we take advantage of the coolness of the area to grow Côt (a singular French version of Malbec). This distinct Malbec varietal, brings elegance, structure and color to the blend. Another portion comes from Agrelo, an historic zone within Mendoza that has richer soil but older vines which allows for softer tannins. The final portion of the blend comes from Eastern Mendoza. Each vineyard source gives the blend its unique characteristics.

Climate: High desert climate with ample sunshine period and low incidents of spring frost. The average rainfall is about 8 inches a year, primarily during summer, and is augmented by irrigation. There is a substantial thermal amplitude between day and night (sometimes as much as 68°F difference).

Density of planting: 1,420 vines/acre

Yield: Less than 3 tons/acre

Average age of the vines: 40 years in Mendoza and 15+ in Uco Valley

WINEMAKING

Cool pre-fermentation maceration enhances color and flavor extraction, followed by a slow, cool fermentation using cultured yeast. The wine remains in contact with the skins for 10 more days before being pressed and put in French and American oak where it is aged up to 12 months.

VARIETAL

100% Malbec

TASTING NOTES

-  **Appearance:** Deep, dark, ruby red color
-  **On the nose:** Intense aromas of ripe blackberry with a hint of vanilla
-  **On the palate:** Concentrated yet soft and smooth with subtle oak on the finish

PAIRING SUGGESTION

Highly recommended with roast meat, stew, poultry, pasta and cheese

64°F

5 years

