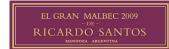
RICARDO SANTOS



"There is a select group of Malbecs that do Argentina proud, and Ricardo Santos Malbec is one of them." -Wine Enthusiast

Ricardo Santos demonstrated a life-long commitment to the Argentine wine trade, particularly in regard to Argentina's great varietal—Malbec. Now his sons, Patricio and Pedro, carry on the family tradition. Ricardo was the first winemaker from Argentina to export Malbec to the U.S. more than 35 years ago. The former owner of the renowned winery Norton believed that Argentina could make wines equal to the best in the world. Argentina could make wines equal to the best in the world.





Varietal: 100% Malbec Vineyard age: 28 years pH: 3.60



Varietal: 100% Malbec Vineyard age: 25 years pH: 3.70



Varietal: 100% Cabernet Sauvignon Vineyard age: 62 years pH: 3.70

UNA SELECCION DE
RICARDO SANTOS
SEMILLON
DE LA FINCA DE RODREITO AZARITTO
LE. MENDOLEA - ARGENTINA

Varietal: 100% Semillon Vineyard age: 76 years pH: 3.37

GRAN RESERVE MALBEC

The Santos family is proud to offer what they believe is the finest Malbec from Argentina, the 2013 Ricardo Santos Gran Reserve Malbec. After several years of experimenting with different estate plots and individual rows, they have produced a Malbec that has achieved impeccable balance, structure and longevity without losing any of the trademark elegance inherent in all Ricardo Santos wines.

MALBEC

Ricardo Santos Malbec is from the Maipu region of Mendoza. Organically farmed, the wine is aged in used French oak for six months. It has a striking deep brilliant purple color, on the nose it is ripe and full: dark cherries, plums, and chocolate with undertones of loam and earth. The soft, fine tannins on the finish make it velvety and drinkable, even as a young wine.

CABERNET SAUVIGNON

Ricardo Santos Cabernet Sauvignon is the newest addition to the Santos family of wines. The Santos' are known throughout Argentina for their distinctive Malbecs from Mendoza but now introduce a Cabernet Sauvignon from vines that grow in a tiny vineyard located in the Uco Valley at the foot of the Andes' eastern slope, an area known for unique microclimates resulting in a Cabernet rich and complex—ideal for aging.

DRY SEMILLON

Ricardo has always wanted to make a crisp, fruity white wine to pair with simple, classic foods. The 2018 Semillon was inspired by the grapes that his friend and neighbor Roberto Azzareto grows on his 75-year-old vineyard. The wine has an intense yellow color with delicate, fruity aromas. The flavor is grassy with a fruity acidity and no oak.

