



**RICARDO SANTOS**  
BODEGA Y VIÑEDOS

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## **RICARDO SANTOS SEMILLÓN 2018**



### **TECHNICAL DATA**

VINEYARD LOCATION: **Perdriel – Luján de Cuyo - Mendoza**

ATITUDE: **900m asl**

SOIL: **Loamy**

VARIETY: **100% Semillon**

VINEYARD AGE: **75 years**

YIELD PER ACRE: **3.75t**

DATE OF HARVEST: Last week of **March of 2018**

FERMENTATION TEMPERATURE: **17°C**

FERMENTATION TIME: **28 days**

BOTTLING: **September 2018**

STOCK: **8.000 - 750cc.bottles**

ALCOHOL: **14.50 %**

TOTAL ACIDITY: **6.20 g/l**

PH: **3.37**

Residual Sugar: **0.79%**

TASTING NOTES: **Grapes for this wine come from a very old vineyard, 70 years old, owned by our good friend Roberto Azzareto. Along with my family, I have always felt that white wine lovers would enjoy a wine with delicate fruity aromas, making it ideal to accompany delicate, simple food. This Semillón has an intense yellow color with traditional white wine aromas. Its freshness reminds of just-picked grapes. This is followed by a fruity acidity, and no oak, resulting in a good mouthfeel to be enjoyed now. Great future can be expected considering its alcohol and acidity contents.**