



RICARDO SANTOS
BODEGA Y VIÑEDOS

"EL MALBEC 2014 DE RICARDO SANTOS"



TECHNICAL DATA

VINEYARD LOCATION: **Russell – Maipú - Mendoza**

ALTITUD: **900m asl**

SOIL: **Sandy-loam**

VARIETY: **100% Malbec**

VINEYARD AGE: **23 years**

YIELD PER ACRE: **3.75t**

DATE OF HARVEST: Second week of **April**

FERMENTATION TEMPERATURE: **28°C**

FERMENTATION TIME: **23 days**

BOTTLING: **January 2015**

STOCK: **200.000 - 750cc.bottles**

ALCOHOL: **14.20 %**

TOTAL ACIDITY: **.50g/100ml**

PH: **3.70**

TASTING NOTES: The 2014 Malbec is a striking deep brilliant purple color. The nose is ripe and full, reminiscent of dark cherries, plums, and chocolate with undertones of loam and earth. In the mouth, the wine displays a profound core of ripe, blackberry jam fruit, lengthening into a sophisticated weighty finish couple with an elegant silkiness. This is a rich, extracted Malbec, atypical of most Malbecs from Argentina.