



RICARDO SANTOS
BODEGA Y VIÑEDOS

"EL MALBEC 2017 DE RICARDO SANTOS"



TECHNICAL DATA

VINEYARD LOCATION: **Russell – Maipú - Mendoza**
ATITUDE: **900m asl**
SOIL: **Sandy loam**
VARIETY: **100% Malbec**
VINEYARD AGE: **26 years**
YIELD PER ACRE: **3.5t**
DATE OF HARVEST: **Third week of April 2017**
TYPE OF HARVEST: **Manual.**
PREFERMENTATIVE MACERATION: **4 days at 12°C**
FERMENTATION TEMPERATURE: **28°C**
FERMENTATION TIME: **24 days**
AGING: **50% of the wine spent 12 months in French Oak Barrels**
BOTTLING: **February 2018**
STOCK: **150.000 - 750cc.bottles**
ALCOHOL: **14.00 %**
TOTAL ACIDITY: **5.70 g/l**
PH: **3.65**
RESIDUAL SUGAR: **2.10 g/l**
AGING CAPACITY: **5 a 8 años**

TASTING NOTES:

The 2017 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, highlighting the varietal character.