



**RICARDO SANTOS**  
BODEGA Y VIÑEDOS

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## **"EL MALBEC 2018 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: **Second week of April 2018**  
TYPE OF HARVEST: **Manual.**  
PREFERMENTATIVE MACERATION: **4 days at 12°C**  
FERMENTATION TEMPERATURE: **28°C**  
FERMENTATION TIME: **25 days**  
AGING: **50% of the wine spent 12 months in French Oak Barrels**  
BOTTLING: **January 2019**  
STOCK: **200.000 - 750cc.bottles**  
ALCOHOL: **14.00 %**  
TOTAL ACIDITY: **5.45 g/l**  
PH: **3.75**  
RESIDUAL SUGAR: **1.90 g/l**  
GUARDA: **5 a 8 años**

### **TASTING NOTES:**

The 2018 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.