



RICARDO SANTOS
BODEGA Y VIÑEDOS



TECHNICAL DATA

VINEYARD LOCATION: **Perdriel – Luján de Cuyo - Mendoza**
ATITUDE: **900m asl**
SOIL: **Loamy**
VARIETY: **100% Semillon**
VINEYARD AGE: **72 years**
YIELD PER ACRE: **3.75t**
DATE OF HARVEST: Last week of **March of 2015**
FERMENTATION TEMPERATURE: **17°C**
FERMENTATION TIME: **28 days**
BOTTLING: **October 2015**
STOCK: **8.600 - 750cc.bottles**
ALCOHOL: **14.50 %**
TOTAL ACIDITY: **6.20 g/l**
PH: **3.42**

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. Alcohol: 14%.**