



RICARDO SANTOS

BODEGA Y VIÑEDOS

GRAN MALBEC 2017



Variety	100% Malbec
Vineyard Location	Russell, Maipú, Mendoza
Vineyard Age	Planted en 1992
Altitude	900 mtrs a.s.l.
Soil	Sandy-loam
Yield per acre	2,47 tons
Harvest	Manual, picked in plastic boxes. Third week of April 2017

ELABORATION METHOD

Prefermentative Maceration	6 days at 12°C.
Fermentation Temp.	29°C.
Maceration	32 days.
Aging	36 months in French Oak Barrels

TASTING NOTES

Deep violet tones with intense aroma that combines red berries with oak. In the mouth shows a big body with unctuousity combined with freshness that gives a very long finish. All this attributes achieve the possibility of a very long aging potential.

Alcohol: 14.3% | **Total Acidity:** 5.15 | **pH:** 3.70

Residual Sugar: 2.60 g/l | **SO₂:** 52 mg/l

Stock: 10.000 bottles

Bottle Aging: 8 to 12 years

Serving Temperature: 15°/18°C

