



# RICARDO SANTOS

BODEGA Y VIÑEDOS

## MALBEC 2019

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<b>Variety</b>	100% Malbec
<b>Vineyard Location</b>	Russell, Maipú, Mendoza
<b>Vineyard Age</b>	Planted en 1992
<b>Altitude</b>	900 mtrs a.s.l.
<b>Soil</b>	Sandy-loam
<b>Yield per acre</b>	3,50 tons
<b>Harvest</b>	Manual, picked in plastic boxes Second week of April 2019

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### ELABORATION METHOD

<b>Prefermentative Maceration</b>	4 days at 12°C.
<b>Fermentation Temp.</b>	29°C.
<b>Maceration</b>	32 days.
<b>Aging</b>	36 months in French Oak Barrels

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### TASTING NOTES

The 2019 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.

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**Alcohol:** 14.5% | **Total Acidity:** 5.25 | **pH:** 3.75

**Residual Sugar:** 2.57 g/l | **SO<sub>2</sub>:** 64 mg/l

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**Stock:** 200.000 bottles

**Bottle Aging:** 5 to 8 years

**Serving Temperature:** 15°/18°C

