



RICARDO SANTOS

BODEGA Y VIÑEDOS

SEMILLÓN 2021



Variety	100% Semillon
Vineyard Location	Perdriel, Luján de Cuyo, Mendoza
Vineyard Age	Planted en 1942
Altitude	950 mtrs a.s.l.
Soil	Sandy-loam
Yield per acre	2,90 tons
Harvest	Manual, picked in plastic boxes Last week of March 2021

ELABORATION METHOD

Fermentation at 17°C.

Fermentation Time 28 days.

TASTING NOTES

Grapes for this wine come from a very old vineyard, 70 years old. 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: 14.5% | **Total Acidity:** 5.25 | **pH:** 3.30

Residual Sugar: 2.50 g/l | **SO₂:** 70 mg/l

Stock: 15.000 bottles

Bottle Aging: 3 to 7 years

Serving Temperature: 10°/15°C

