



**TERCOS**



**RICARDO SANTOS**

BODEGA Y VIÑEDOS

## TRAMPA ROSÉ DE MALBEC 2022

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<b>Variety</b>	100% Malbec
<b>Vineyard Location</b>	Russell, Agrelo y Perdriel - Mendoza
<b>Vineyard Age</b>	Planted in 1992, 2005, 1965
<b>Altitude</b>	900, 950 y 1000 mtrs a.s.l.
<b>Soil</b>	Sandy-loam
<b>Yield per acre</b>	4,35 tons
<b>Harvest</b>	Manual, picked in plastic boxes

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### ELABORATION METHOD

Fermentation at 17°C.  
 Fermentation Time 28 days.

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### TASTING NOTES

Rose Wine with immediate freshness and great versatility. On the nose aromas of cherries and red berries stand out. In the mouth it shows marked liveliness, with note of rose petals and citrus. Ideal to accompany appetizers, and anything off the grill. Consume at a temperature of 15°C

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**Alcohol:** 13,5% | **Total Acidity:** 5.05 | **pH:** 3.25

**Residual Sugar:** 2.20 g/l | **SO2:** 77 mg/l

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**Stock:** 50.000 BiB

**Bottle Aging:** 1 to 3 years

**Serving Temperature:** 13°/15°C



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