



# RICARDO SANTOS

BODEGA Y VIÑEDOS

## GRAN MALBEC 2018

---



<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>	2,47 tons
<b>Harvest</b>	Manual, picked in plastic boxes. Second week of April 2018

---

### ELABORATION METHOD

<b>Prefermentative Maceration</b>	6 days at 12°C.
<b>Fermentation Temp.</b>	29°C.
<b>Maceration</b>	31 days.
<b>Aging</b>	24 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:** 14.5% | **Total Acidity:** 4.93 | **pH:** 3.68

**Residual Sugar:** 1.67 g/l | **SO<sub>2</sub>:** 51 mg/l

---

**Stock:** 10.000 bottles

**Bottle Aging:** 8 to 12 years

**Serving Temperature:** 15°/18°C

