



TERCOS



RICARDO SANTOS

BODEGA Y VIÑEDOS

MALBEC 2022

Variety	100% Malbec
Vineyard Location	Russell, Agrelo y Perdriel - Mendoza
Vineyard Age	Planted in 1992, 2005, 1965
Altitude	900, 950 y 1000 mtrs a.s.l.
Soil	Sandy-loam
Yield per acre	4,35 tons
Harvest	Manual, picked in plastic boxes Second week of March 2022

ELABORATION METHOD

Prefermentative Maceration	4 days at 12°C.
Fermentation Temp.	29°C.
Maceration	31 days.

TASTING NOTES

Intense red violet color. Fruity aromatic characteristics: blackberries and ripe black cherries. Great volume and depth with a long finish, maintaining the soft tannins of a good Malbec.

Alcohol: 13,9% | **Total Acidity:** 5.85 | **pH:** 3.49

Residual Sugar: 1,58 g/l | **SO2:** 110 mg/l

Stock: 200.000 bottles

Bottle Aging: 3 to 7 years

Serving Temperature: 15°/18°C



www.ricardosantos.com