



# RICARDO SANTOS

BODEGA Y VIÑEDOS

## MALBEC 2023

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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 Last week of March 2023

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### ELABORATION METHOD

**Prefermentative Maceration** 4 days at 12°C.

**Fermentation Temp.** 29°C.

**Maceration** 32 days.

**Aging** 50% of the wine 12 months in French oak barrels

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### TASTING NOTES

The 2022 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:** 13,9% | **Total Acidity:** 6,09 | **pH:** 3,51

**Residual Sugar:** 2,46 g/l | **SO2:** 85 mg/l

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**Stock:** 200.000 bottles

**Bottle Aging:** 5 to 8 years

**Serving Temperature:** 15°/18°C

