



RICARDO SANTOS
BODEGA Y VIÑEDOS

EL MALBEC
- DE -
RICARDO SANTOS

TECHNICAL DATA

VINEYARD LOCATION: **Russell – Maipú - Mendoza**
ALTITUD: **900m asl**
SOIL: **Sandy-loam**
VARIETY: **100% Malbec**
VINEYARD AGE: **Planted in 1992**
YIELD PER ACRE: **3.75t**
DATE OF HARVEST: **Second week of April**
FERMENTATION TEMPERATURE: **28°C**
FERMENTATION TIME: **23 days**
BOTTLING: **January/February**
STOCK: **140.000 - 750cc.bottles**
ALCOHOL: **14.00 %**
TOTAL ACIDITY: **.56g/100ml**
PH: **3.70**

TASTING NOTES:

The 2013 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, atypical of most Malbecs from Argentina.