



**RICARDO SANTOS**  
BODEGA Y VIÑEDOS

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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.**