



RICARDO SANTOS

BODEGA Y VIÑEDOS

MALBEC 2021



Variety	100% Malbec
Vineyard Location	Russell, Maipú, Mendoza
Vineyard Age	Planted en 1992
Altitude	900 mtrs a.s.l.
Soil	Sandy-loam
Yield per acre	3,50 tons
Harvest	Manual, picked in plastic boxes First week of April 2021

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

TASTING NOTES

The 2021 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.

Alcohol: 14.0% | **Total Acidity:** 5.25 | **pH:** 3.75

Residual Sugar: 2.57 g/l | **SO2:** 64 mg/l

Stock: 200.000 bottles

Bottle Aging: 5 to 8 years

Serving Temperature: 15°/18°C



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