



# RICARDO SANTOS

BODEGA Y VIÑEDOS

## SEMILLÓN 2024



---

<b>Variety</b>	100% Semillon
<b>Vineyard Location</b>	Perdriel, Luján de Cuyo, Mendoza
<b>Vineyard Age</b>	Planted en 1942
<b>Altitude</b>	950 mtrs a.s.l.
<b>Soil</b>	Sandy-loam
<b>Yield per acre</b>	2,90 tons
<b>Harvest</b>	Manual, picked in plastic boxes Second week of March 2024

---

### ELABORATION METHOD

Fermentation at 17°C.

Fermentation Time 27 days.

---

### TASTING NOTES

Grapes for this wine come from a very old vineyard, 70 years old. This Semillón has an intense yellow color with traditional white wine aromas. Its freshness reminds of just-picked grapes. This is followed by a fruity acidity, and no oak, resulting in a good mouthfeel to be enjoyed now. Great future can be expected considering its alcohol and acidity contents.

---

**Alcohol:** 14.3% | **Total Acidity:** 5,20 | **pH:** 3.27

**Residual Sugar:** 2.49 g/l | **SO2:** 69 mg/l

---

**Stock:** 15.000 bottles

**Bottle Aging:** 3 to 7 years

**Serving Temperature:** 10°/15°C

