

RICARDO SANTOS MALBEC

WINEMAKER'S NOTES

The colour is a deep violet red combining with a nose of dark berry fruits, a hint of figs, earthy aromas, black pepper and a gentle influence of oak.

In the mouth it shows a complex structure. The flavours are of ripe forest berry fruits integrated with soft tannins resulting in a wine of great body. The finish is round, full, pleasant and lengthy.

Drink now or cellar for 5 years at least.

TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Mendoza
Vineyard	Lulunta planted 1991
Altitude	900m (3000ft)
Harvest	Hand picked April
Yield	9000 kg/hectare
Crushing	No
Fermentation	Max. temperature 31 C for 9 days in stainless steel tanks with water jackets, total maceration 25 days. Carbonic maceration with added yeasts.
Press wine cuts	Small percentage of membrane press wine.
Ageing/Barrels	Natural malolactic fermentation 50% in French and American oak for 6 months, remainder in tanks.
Fined	No
Filtered	No
Bottled	February
Cases made	2700 cases

ANALYSIS

Alcohol	13.5%
pH	3.75
Total Acidity	5.50 g/l
Sugar	1.80 g/l

REVIEWS

"This is an excellent malbec, with richness, density and generous ripe-fruit sweetness. There are some stalky malbec varietal hints on the nose, which also reveals nice cedary oak touches and an almost opulent palate. Plenty of fine grain tannin" Huon Hooke, Gourmet traveller wine Summer 2004



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