



RICARDO SANTOS

BODEGA Y VIÑEDOS



TECHNICAL SHEET

VINEYARD LOCATION: **Ugarteche – Luján de Cuyo - Mendoza**

ATITUDE: **970m asl**

SOIL: **Clay-loam**

VARIETY: **100% Bonarda**

VINEYARD AGE: **40 years**

YIELD PER ACRE: **3.75t**

DATE OF HARVEST: **Last week of April**

FERMENTATION TEMPERATURE: **29°C**

FERMENTATION TIME: **26 days**

STOCK: **45.000 - 750cc.bottles**

ALCOHOL: **14.0 %**

TOTAL ACIDITY: **5.20 g/l**

PH: **3.75**

TASTING NOTES

Intense red color with violet tones. Fruity aroma with cherry and berries characteristics.

Big volume and long persistence in the mouth with soft tannins.

Ideal to pair with red meat, pastas and dry cheese.

A wine to drink young but with a good aging potentiality.

Serve at 17°C