

RICARDO SANTOS



Ricardo Santos has demonstrated a life-long commitment to the Argentinean wine tradition, particularly in regards to Argentina's great varietal—Malbec. The former owner of the Norton Winery, Ricardo renounced a career in architecture to pursue his passion for winemaking with the belief that Argentina could make wines equal to the best in the world. He was the first winemaker from Argentina to export Malbec to the U.S. over thirty years ago. Ricardo Santos and his wife Estela now share their vision with their sons – Patricio, winemaker, and Pedro, head of marketing.

Ricardo Santos Malbec is from the single vineyard La Madras, near Mendoza, on the Eastern slopes of the Andes Mountains in Argentina at an altitude of 2,800 feet above sea level, where the grapes receive 300 days of sunshine. The combination of the micro climate, the alluvial mix of sand and fine top soil, and the water of the mineral rich runoff in the mountains, produce wines of clearly defined varietal characteristics and depth of unique complexity. Organically farmed grapes are harvested and selected by hand, gently pressed, and only the first pressed juice used.

MALBEC

REGION: Mendoza

WINEMAKER: Ricardo Santos

VARIETAL: 100% Malbec

COLOR: Deep brilliant violet

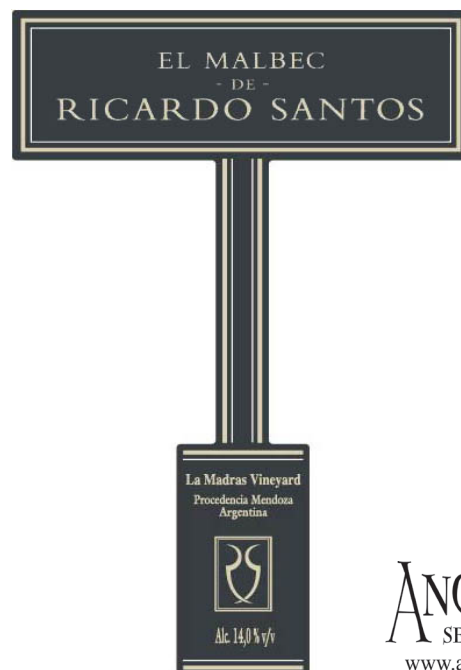
BOUQUET: Ripe and full, reminiscent of dark cherries, plums, and chocolate with undertones of loam and earth

TASTE: Ripe blackberry jam fruit, with an elegant silkiness of soft, fine tannins on the finish

AGEING: 6 months in French and American oak

FOOD PAIRING: Spicy red meat dishes with tomato-based sauces, barbecued meats, chili, and sausage

SERVING TEMP: 68° F (20°C)



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