

# MATIAS RICITELLI



## RICITELLI VALLE DE UCO MALBEC

A wine deeply influenced by the environment provided by the Andes mountains. We selected a type of native cactus that finds its home in height and unique conditions of soil, as our Malbec does.

### VINEYARDS AND SOILS

Malbec coming from Gualtallary, Uco Valley, at 1400 masl, on calcareous soils, with a presence of gravel and fine sand. In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

### VARIETY

Malbec 100%

### HARVEST TIME

Beginning of March.

**AVERAGE YIELD** 6000 kg/ha

**ALCOHOL** 14,0% v/v

**PH/ACIDITY** 3,6/5,8

**RESIDUAL SUGAR** 1,8

### HARVEST

Hand harvested in small 20 kg cases, in order to keep the integrity of each cluster.

### SELECTION

A meticulous handmade selection is performed prior vinification.

### WINEMAKING PROCESS

We vinify with destemmed clusters. The grapes head up in a natural way by gravity in small concrete vats, where the fermentation takes place with indigenous yeasts at temperatures between 26° and 28°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

### AGING

The aging process continues in used French oak barrels until next harvest.

**AGING POTENTIAL** 10 years.

### NOTAS DE CATA

Intense red color with violet hints. In the nose it is floral with cherry aromas. The mouth is complex, delicate with medium balanced tannins and intense flavors. Its freshness make it a unique wine.