

MATIAS RICCITELLI



RICCITELLI VALLE DE UCO CABERNET SAUVIGNON

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 Cabernet Sauvignon does.

VINEYARDS AND SOILS

Grapes coming from Los Chacayes, Uco Valley, at 1.300 masl, on soils mainly composed by granite rocks and fine sands. In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Cabernet Sauvignon 100%

HARVEST TIME

First week of April

AVERAGE YIELD 6000 kg/ha

ALCOHOL 14,0% v/v

PH/ACIDITY 3.6/6.2

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 25° and 27°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

AGING

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

AGING POTENTIAL 10 years

TASTING NOTES

Outstanding notes of red fruits and spices, where white pepper and minerals predominate. It has a very fresh and fluid mouth and a persistent finish.