

MATIAS RICITELLI



OLD VINES FROM PATAGONIA TORRONTÉS

In the high Valley of Río Negro there is a unique history of forgotten grape varieties, old vines that still stand the passage of time, treasures that our project in Patagonia pretend to rediscover and appreciate. In this area of great potential for grape varieties like Torrontés, the grapes are grown on an organic way naturally, as the ecosystem of Patagonia allows it to do so. Our project shows the great potential of Argentina in its whole geography.

VINEYARDS AND SOILS

Ungrafted old vines of Torrontés, planted at the end of the 60's on limestone soils from Allen, Río Negro.

In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Torrontés 100%

HARVEST

First week of March.

AVERAGE YIELD 7.000 kg/ha

ALCOHOL 12.0% v/v

PH/ACIDITY 3.1/7.6

RESIDUAL SUGAR 2.0

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

50% of the grapes ferment with skin contact and the other 50% is gently pressed. The fermentation takes place in clay amphoras, using indigenous yeasts at temperatures between 16° and 18°C.

AGING

The aging continues in clay amphoras during 8 months.

POTENTIAL AGING 10 years.

TASTING

Torrontés with citric aromas, with strokes of lime and spicy notes. The mouth has a great tension and freshness, full of flavors, with a long finish.