

MATIAS RICITELI



THIS IS NOT ANOTHER LOVELY ROSÉ Pétillant Naturel

VINEYARDS AND SOILS

Grapes coming from height vineyards located in the Uco Valley, mainly on calcareous soils, located at 1.400 masl.

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

VARIETY

Pinot Noir 50%

Malbec 50%

HARVEST TIME

Early harvest, at beginning of February.

AVERAGE YIELD 10.000 kg/ha

ALCOHOL 11,0% v/v

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

Without pellicular maceration, gently pressed. Made under the Ancestral Method process. The fermentation starts in concrete eggs with indigenous yeasts, without the addition of any foreign element, at temperatures between 14° and 16°C, and finalize naturally in bottle. No sulfites added.

AGING

The aging is made on its lees in bottle during 6 months.

AGING POTENTIAL 5 years.

TASTING

Beautiful pink salmon color. In the nose, it presents white flowers and citric aromas. In the mouth the wine is lightly sparkling and fruity. Its natural acidity brings freshness and elegance.