

MATIAS RICITELLI



“THIS IS NOT ANOTHER LOVELY MALBEC”

VINEYARDS AND SOILS

Grapes coming from height vineyards located in Gualtallary, Uco Valley, Mendoza, at 1400 masl under calcareous soils.

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

VARIETY

Malbec 100%

HARVEST TIME

First week of March

YIELDING

6000 kg/hect

ALCOHOL : 13,5%

PH/ACIDITY 3,6 / 6,4 gr/ltr

RESIDUAL SUGAR 2,5 gr/ltr

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

The grapes heads up in a natural way by gravity in small open top vats, with 50% whole bunch where the fermentation takes place with indigenous yeasts and at temperatures between 24° and 26°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

AGING

The aging continues in small concrete eggs for 8 months.

NATURAL WINE

No sulfites added / No stabilization process / No filtration.

AGING POTENTIAL : 10 year