



RICCITELLI INVADER SEMILLÓN 2024

**Thanks to the recovery of forgotten vineyards, Semillon has returned to its place!
Fans of this variety toast the invasion of Semillón in the Argentine viticulture scene!**

VINEYARDS AND SOILS

Semillon of old vineyards planted in the early 1900s on clay loam soils with pebble subsoil, in the traditional area of El Peral, Uco Valley.

In our vineyards we do not use herbicides or systemic products, managing them in an agroecological way.

VARIETY

Semillón 100%

HARVEST

First week of March

AVERAGE YIELD 8.000 kg/ha

ALCOHOL 12,5% v/v

pH/ACIDITY 3,2/7,1

RESIDUAL SUGAR 1,8

HARVEST

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

SELECTION

A meticulous selection is carried out by hand prior to vinification.

WINEMAKING PROCESS

Gentle pressing of whole clusters, without any additives. Fermentation is carried out in used French oak foudres with native yeasts. temperatures between 14° and 16°.

BREEDING

The aging continues in used French oak foudres for 8 months.

AGING POTENTIAL

5 years.

TASTING

This Semillon presents fresh aromas of citrus and freshly cut hay. In the mouth, its freshness and balance stands out, with a pleasant acidity that enhances its character.