

MATIAS RICCITELLI



RICCITELLI GUALTALLARY CABERNET FRANC 2022

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 Franc does.

VINEYARDS AND SOILS

Grapes coming from Guatallary, Uco Valley, at 1400 masl, on calcareous soils, with a presence of gravel and fine sand.

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

VARIETY

Cabernet Franc 100%

HARVEST TIME

First week of April

AVERAGE YIELD 6.000 kg/ha

ALCOHOL 13.5% vol.

PH/ACIDITY 3.5/6.2

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 French oak barrels during 12 months.

AGING POTENTIAL

10 years