

MATIAS RiCiTELi



VIEJOS VIÑEDOS EN PIE FRANCO MALBEC 2023

This wine comes from old ungrafted vineyards that were planted in the first decades of the twentieth century on clay and limestone soils, located in the traditional viticultural area of Mendoza.

VINEYARDS AND SOILS

50% of the grapes coming from Las Compuertas, at 1.100 masl. Ungrafted vineyards planted between 1920 and 1940, on loam clay soils.

50% comes from Vistalba, at 1.000 masl.

Ungrafted vineyards planted in 1908 on loam clay soils and rocky subsoils.

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

VARIETY

Malbec 100%

HARVEST TIME

March

AVERAGE YIELD 5.000 kg/ha

ALCOHOL 14.0% vol.

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 fall in a natural way by gravity in small concrete vats, where the fermentation takes place with indigenous yeasts at temperatures between 26° and 28°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 for 16 months.

POTENTIAL AGING 30 years.

TASTING

Dark red color with violet tones. In the nose it's floral and red fruits aromas, with sweet spices. In the mouth it has volume, it is juicy and elegant.