

MATIAS RICITELLI



RICCITELLI GUALTALLARY TORRONTÉS 2025

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 Torrontés does.

VINEYARDS AND SOILS

Grapes coming from Gualtallary at 1.400 masl, where we mostly find poor, stony and clay soils. In our vineyards we don't use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY Torrontés 100%

HARVEST TIME

First week of March

AVERAGE YIELD 6.000 kg/ha

ALCOHOL 12% vol.

PH/ACIDITY 6.7/6.7

RESIDUAL SUGAR 2.0

HARVEST

Hand harvest 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 winemaking process is protective, fermentation takes place in concrete eggs by indigenous yeasts at low temperatures, between 14° and 16°C.

AGING 12 months of aging in concret eggs

AGING POTENTIAL 10 years