

MATIAS RICITELLI



OLD VINES FROM PATAGONIA BASTARDO

In the high Valley of Río Negro there is a unique history of forgotten grape varieties, old vines that still stand the passage of time, treasures that our project in Patagonia pretend to rediscover and appreciate. In this area of great potential for grape varieties like Bastardo, the grapes are grown on an organic way naturally, as the ecosystem of Patagonia allows it to do so. Our project shows the great potential of Argentina in its whole geography.

VINEYARD AND SOILS

Bastardo grapes from vineyards with an average age of 50 years old and low yield. The vineyard is located in Allen, Río Negro, on loamy soils. In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Bastardo 100%

HARVEST TIME

First week of March

YIELDING 5000 Kg/ha

ALCOHOL 13,5% v/v

PH/ACIDITY 3.3/6.4

RESIDUAL SUGAR 2.0

HARVEST

It is carried out manually in small boxes of 20 kg in order to keep each bunch intact.

SELECTION

A meticulous handmade selection is performed prior vinification.

WINEMAKING PROCESS

We vinify with 25% of whole cluster and the rest is destemmed. The grapes head up in a natural way by gravity in small French oak vats, where the fermentation takes place with indigenous yeasts 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 used French oak barrels during 8 months.

AGING POTENTIAL 30 years.

TASTING NOTES

The nose shows acid berry fruits, spices, flowers and mineral flavors. The mouth presents tannins that show the personality of the variety. A wine with a great structure, fluidity, and a great finish.