

MATIAS **RICITELI**



## OLD VINES FROM PATAGONIA MALBEC

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 Malbec, 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.

### VINEYARDS AND SOILS

Ungrafted single vineyard planted in 1967 in the area of Guerrico. The soils on Rio Negro's riverside are sandy and loam clay

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

### VARIETY

Malbec 100%

### HARVEST TIME

First week of April

AVERAGE YIELD 5.000 kg/ha

ALCOHOL 14,5% vol

PH/ACIDITY

RESIDUAL SUGAR

### HARVEST

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

### SELECTION

A meticulous handmade selection is performed prior vinification

### WINEMAKING PROCESS

The clusters are destemmed. 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 used oak barrels during 16 months

AGING POTENTIAL 30 years

### TASTING

Complex and elegant Malbec. In the nose, it is full of wild red fruits, licorice, and floral aromas. Perfectly balanced, round, with a good structure and a persistent finish.