

MATIAS **RICITELLI**



OLD VINES FROM PATAGONIA MERLOT

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 Merlot, 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 old vines of Merlot, planted at the beginning of the 70's, on limestone soils from Allen and Guerrico, traditional areas of Río Negro. In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Merlot 100%

HARVEST

First week of April.

AVERAGE YIELD 5.000 kg/ha

ALCOHOL 14.5% v/v

PH/ACIDITY 3.6/5.9

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

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 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 used French oak barrels for 16 months

AGING POTENTIAL 30 years

TASTING

Beautiful aromas of wild dark fruits, vanilla, chocolate and spices in the nose. This is a complex and rich wine with smooth ripe tannins and a long finish.