MATIAS RICITELLI

HEY FRANC!
2025

Today, Cabernet Franc is one of the most vibrant and influential varieties in Argentine viticulture. Hey Franc! represents our fresh and laid-back interpretation.

VINEYARDS AND SOILS
Grapes coming from The Uco Valley 50%, where calcareous soils prevail, and 50% from Luján de Cuyo, characterized by loam-clay soils. These vineyards are located between 950 and 1.400 masl.
In our vineyards we don't use any herbicide or systemic products, managing them in an agroecological way.

VARIETY
Cabernet Franc 100%

HARVEST TIME
From the first week of March through the first week of April.

AVERAGE YIELD 7,000 kg/ha.
ALCOHOL 13.0% vol.
pH/ACIDITY 3.6 / 6.2 g/l
RESIDUAL SUGAR 2.0 g/l

HARVEST
Hand harvest in small 20kg cases, in order to keep the integrity of each cluster.

SELECTION
A meticulous handmade selection is performed prior vinification.

WINEMAKING PROCESS
We vinify a 20% with whole cluster and the rest is destemmed. The grapes head up in a natural way by gravity to small concrete vats, where the fermentation takes place with indigenous yeast at temperatures between 25° and 27°C. A very gentle cap management is applied to achieve slow and delicate extraction.

AGING
Aging continues in small concrete vats until the following harvest.

AGING POTENTIAL 7 years

TASTING
Fresh and expressive profile, with spicy aromas and subtle herbal notes combined with red fruit character. On the palate, lively acidity brings energy and freshness, while fine, gentle tannins lead to a juicy and persistent finish.