

**MATIAS RICCITELLI**



## **RICCITELLI GUALTALLARY MALBEC 2024**

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 Malbec does.

### **VINEYARDS AND SOILS**

Malbec coming from Gualtallary, Uco Valley at 1.400 masl on calcareous soils, with a presence of gravel and fine sand.

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

**VARIETY** Malbec 100%

### **HARVEST TIME**

Beginning of March

**AVERAGE YIELD** 6.000 kg/ha

**ALCOHOL** 14.0% vol.

**PH/ACIDITY** 3.6/6.4

**RESIDUAL SUGAR** 1.8

### **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**

We vinify with destemmed clusters. 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 French oak barrels during 12 months.

**AGING POTENTIAL** 10 years

### **TASTING**

Intense red color with violet hints. In the nose it's floral with cherry aromas. In the mouth is complex, delicate with medium balanced tannins and intense flavors. Its freshness make it an unique wine.