

MATIAS RiCiTELi



VIEJOS VIÑEDOS EN PIE FRANCO SEMILLÓN 2024

Semillón from old, ungrafted vineyards planted in the highest area of the traditional wine-growing area of Mendoza, Tupungato, El Peral.

VINEYARDS AND SOILS

Semillón from ungrafted vineyards, planted in the late 1980s, on sandy-loam soils. In our vineyards, we don't use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETAL

Semillón 100%

HARVEST

Second week of February.

AVERAGE YIELD 5.000 kg/ha

ALCOHOL 12,0% vol.

PH/ACIDITY 3.15/7.2

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

We vinify with destemmed clusters and then perform a skin maceration for 5 days at low temperature. Fermentation takes place in French oak foudres. Fermented with native yeasts at temperatures between 16° and 18°C.

AGING

Aging continues in foudres for 12 months.

AGING POTENTIAL 30 years.