

MATIAS RiCiTELi



THE APPLE DOESN'T FALL FAR FROM THE TREE TORRONTÉS 2025

“As an apple doesn't fall far from the tree, a wine is never made without a story behind it. A story that reflects what I have been taught and the passion that my family transmitted me about wine.”

VINEYARDS AND SOILS

Torrontés coming from Tupungato, Uco Valley, from 40 year-old vineyards, planted in vine, at 1.000 masl, on sandy loam soils with good drainage and traditional irrigation.

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

VARIETY

Torrontés 100%

HARVEST TIME

Until the middle of March.

AVERAGE YIELD 9.000 kg/ha

ALCOHOL 12% vol.

pH/ACIDITY 3.3/6.8

RESIDUAL SUGAR 1.8

HARVEST

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

SELECTION

A meticulous selection is carried out by hand prior to the winemaking process.

WINEMAKING PROCESS

Pellicular maceration for 48 hours. The fermentation is protective and takes place in small concrete vats, at low temperatures, between 14° and 16°C, with indigenous yeasts.

AGING

The aging continues in small concrete vats for 6 months.

AGING POTENTIAL 5 years.

TASTING

In the nose, it presents aromas of roses, white peaches and citrus fruits. On the palate, it is refreshing and complex.