



RICCITELLI GUALTALLARY GARNACHA 2025

A wine deeply influenced by the environment provided by the Andes Mountains. We selected a native cactus species that thrives at high altitude and in unique soil conditions, just as our Garnacha does.

VINEYARDS AND SOILS

Grapes coming from Guatallary, Uco Valley, at 1400 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.

VARIETAL Garnacha 100%

HARVEST TIME

First week of March

AVERAGE YIELD 6.000 kg/ha

ALCOHOL 12,5% v/v
PH/ACIDITY 3,4/5,9
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

We vinify with 50% whole bunches and 50% destemmed bunches. The grapes arrive in a natural way by gravity into small concrete eggs without any addition, where fermentation takes place with native yeasts at temperatures between 24° and 26°C. We perform an infusion where extraction is minimal.

AGING

12 months of ageing in oak foudres

AGING POTENTIAL

10 years