

Matias Riccitelli 'Old Vines From Patagonia', Rio Negro, Torrontés 2019



Aromas of citrus fruit, white flowers and subtle vanilla highlights lead to a vibrantly aromatic flavour with a lovely combination of roses, peaches and mandarins.

Producer Note

Matias Riccitelli is the son of renowned winemaker Jorge Riccitelli. Having worked at some of the most prestigious wineries in Argentina and several vintages around the world, Matias used his experience, knowledge and passion and set up his own winery in 2009. His vineyards cover 50 hectares located in three selected sites within the premium growing region of Lujan de Cuyo, Mendoza. This is a young and dynamic project in which Matias is seeking to express the full potential of Argentine terroir.

Vintage

2019 offered excellent climatic conditions; there were no incidences of frost or hail, so the vines followed their natural growth progression. The warm, dry weather throughout the growing period resulted in healthy, vibrant fruit full of varietal characteristics.

Vineyard

The Torrontés grapes come from the traditional vine growing site of Allen in the Alto Valley in the province of Rio Negro, Patagonia, approximately half way between the Andes Mountains and the Atlantic Ocean. Situated on the 39° latitude south, the sunlight exposure is more intense than northern areas, but at this latitude the nights are much colder. This daily diurnal temperature range is excellent for the production of quality grapes; the nightly cooling-off extends the ripening period, allowing the grapes to develop rich varietal characteristics while retaining balancing acidity. The low-yielding vines were planted at the end of the 1960s and they are ungrafted allowing for complete interaction between the loamy soils and the vine. The vines are cultivated naturally following organic principles resulting in wines that are expressive of the terroir and their varietal characteristics. The grapes are hand-harvested once they have reached optimal maturity.

Winemaking

The grapes were carefully selected prior to vinification. 50% of the grapes were gently pressed prior to fermentation, while the remaining 50% were fermented on the skins, resulting in complex flavour development. Fermentation took place with wild yeasts in clay amphora at temperatures of between 16 and 18°C which lasted for several weeks. The wine continued to age for eight months, before being bottled without fining or filtration.

Tasting Note

A golden toned wine with complex and fine aromas of citrus fruit, white floral notes and subtle vanilla highlights. Perfectly balanced on the palate, with lovely volume and an elegant finish.

Grape

Torrontés 100%



Winemaker:	Matias Riccitelli
Region:	Patagonia
Sub region:	Rio Negro
Country:	Argentina
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5851519A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam