

Matias Riccitelli 'Hey Malbec', Lujan de Cuyo 2019



Notes of blackberry fruit combined with dried fig and prune with a lovely long finish. Very stylish, cool climate Malbec.

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 grapes are grown in two locations: Perdriel and Galtallary. The vineyards at Perdriel are situated at an altitude of 980 metres above sea level, near the banks of the Mendoza River. This proximity to the river provides high levels of water retention in the vines, which are over 80 years old. Yields range from between four to five tonnes per hectare. The region has a continental climate, with cool winters and mild summers, warm days and cooler nights. The soils are sandy silt and rocky, with very good drainage, which also promotes root growth. Irrigation is via the traditional technique of flooding. These attributes give the Malbecs great intensity, notable red and black fruit aromas, minerality and a very gentle structure. The Galtallary vineyards sit at a higher altitude of 1,500 metres. A continental climate prevails, with cold winters, mild summers and good diurnal temperature differences. The soils are loamy clay and calcareous with a depth of 80cm above a rocky subsoil. This soil has good drainage and here the vineyards are drip irrigated. Hand pruning and a green harvest takes place in both vineyards to ensure the optimum exposure to the sunlight, while concentrating the flavours in the berries.

Winemaking

The grapes were carefully sorted, then vinified in small concrete tanks. 80% of the fruit was traditionally fermented at controlled temperatures of 25 to 27°C, with three daily pump overs, followed by a maceration period of 25 days. 20% of the remaining fruit was vinified as whole clusters, obtaining a carbonic maceration. Made without oak influence, to retain the purity of fruit.

Tasting Note

A stylish, cool-climate Malbec delivering aromas of wild dark fruits, vanilla and chocolate. Complex and rich on the palate, with juicy black fruits, violet and black pepper enveloped in soft ripe tannins through to an opulent finish.

Grape

Malbec 100%



Winemaker:	Matias Riccitelli
Region:	Mendoza
Sub region:	Lujan de Cuyo
Country:	Argentina
Alcohol:	14%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	1.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5853319A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam