

4+

MATIAS **RiCCITELI**

VINEYARD SELECTION
CHARDONNAY



VINEYARD LOCATION:

GUALTALLARY, Valle de Uco. Age of the vineyard: 8 años. 80%.

LA CONSULTA, Valle de Uco. Age of the vineyard: 25 años. 20%.

GRAPES: 100% Chardonnay.

YIELDING: 6000 kg / ha. Green harvest is performed in March. Harvest is realized manually in small trays of 20 kg in order not to damage the grapes. Double meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

FERMENTATION: Controlled temperature of 14°C. Four pump overs per day, long maceration period of 30 days.

AGEING: 100% of the wine was aged in French oak barrels during 12 months, Final clarification done with fresh egg whites.

RECOMMENDED AGING: 6 years.

TASTING NOTES: Greenish yellow with golden tones. A complex, elegant, with aromas of white flowers, pear, peach and vanilla wine. Perfectly balanced, high volume, with an elegant finish. Best served with all kinds of white meat and soft cheeses.



www.matiasriccitelli.com

*Safra 2015. Prova em 24/04/2017. Bodega Matias Riccitelli.
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