

RICITELI

VINEYARD LOCATION: 50% Perdriel, Luján de Cuyo - 50% Gualtallary, Uco Valley.

AGE OF THE VINEYARD: 12 years in average.

GRAPES: 100% Malbec.

HARVEST: 6th April - 20th April.

YIELDING: 45 hl/ ha.

Deleafing and green picking is performed in December.

Harvest is realized manually in small trays of 20 kg in order not to damage the grapes. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

BLEEDING: 15%

FERMENTATION: At controlled temperature of 26°C. Four pumping over per day and a long maceration period of 30 days.

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

THE APPLE DOESN'T FALL FAR FROM THE TREE • MALBEC 2011

DRINKABLE: 2013 - 2018.

TASTING NOTES: Deep purple in color On the nose beautiful aromas of wild dark fruits, vanilla and chocolate

A complex and rich vine with smooth ripe tannins and a long finish.

Best served with all kind of grilled meat, pastas and soft cheeses.

