

MATIAS **RiCCITELLI**

VINEYARD SELECTION
CABERNET FRANC



VINEYARD LOCATION:

Agrelo, Luján de Cuyo.
Age of the vineyard: 15 years old. 50%.

VISTAFLORES, Valle de Uco.
Age of the vineyard: 8 years old. 50%.

RECOMMENDED AGING: 10 years.

GRAPES: 100% Cabernet Franc

HARVEST: 2nd week of April to end of Abril.

YIELDING: 5000 kg / ha. Deleafing and green picking is performed in January. 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.

BLEEDING: 10%

FERMENTATION: Controlled temperature of 28°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 16 months, Final clarification with fresh egg whites.



www.matiasriccitelli.com

*Safra 2014. Prova em 24/04/2017. Bodega Matias Riccitelli.
Garrafa 3278 de 5000.*