

MATIAS Riccitelli

REPÚBLICA DEL MALBEC

**VINEYARD LOCATION:** VISTALBA, Lujan de Cuyo.**AGE OF THE VINEYARD:** planted in 1908.**GRAPES:** 100% Malbec.**HARVEST:** 2nd week of April to end of April.**YIELDING:** 5000 Kgr / 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: 15%.**FERMENTATION:** In small concrete tanks Controlled temperature of 28°C.

Four punch down per day and a long maceration period of 30 days.

AGEING: 100% of the wine was aged in French oak barrels during 18 months,

Final clarification with fresh egg whites.

RECOMMENDED AGING: 10 years.**TASTING NOTES:** This Malbec has a very intense and beautiful bouquet with plenty of wild black berries, liquorish and spices. On the palate, the wine shows a remarkable balance with very elegant, delicate and silky tannins.**www.matiasriccitelli.com**

*Safra 2014. Prova em 24/04/2017. Bodega Matias Riccitelli.
Garrafa 9073 de 12000.*