

Riccitelli Old vines from Patagonia Pinot Noir – TS

Province: Río Negro

Region: Patagonia

Subregion: Beltran

Elevation: 135 masl

Varietal: 100 % Pinot noir

Size of the vineyard: 2 ha.

Age of the vineyard: planted at the end of the 60´s

Yields: 5.000 kgs/ha

Irrigation: flow irrigation

Soil composition: limestone soils

Training method: VSP

Harvest date: first week of march

Type of viticulture: in our vineyards we don´t use any herbicide or systemic products, managing them in an agro-ecological way.

Winemaking and ageing: we vinify with 25% of whole cluster and the rest is destemmed.

The grapes head up in a natural way by gravity in small French oak vats, where the fermentation takes place with indigenous yeasts at temperatures between 24° and 26°c.

Then we make a very gentle work to sink the hat and achieve a slow extraction.

Aging container size/ material: used French oak barrels of 225 liters

Time of aging in container: 12 months

Analytical data

Alcohol: 13,5%

Ph: 3,3

Residual sugar: 1,8 g/l

Acidity: 6,5 g/l

Sulfites: 25

Winemaker: Matías Riccitelli

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Växjö – 2023 March 18th

Riccitelli Old vines from Patagonia Chenin Blanc – TS

Province: Río Negro

Region: Patagonia

Subregion: Beltrán

Varietal: 100% Chenin Blanc

Vineyard age: planted at the end of the 60'

Yields: 5.000 kg/ha.

Soil composition: limestone

Harvest date: 3rd week of February

Type of viticulture: we do not use any herbicide or systemic products, managing them in an agro-ecological way.

Winemaking and ageing

Whole cluster: yes

Yeast: indigenous

Fermentation container: the fermentation of 50% of the grapes takes place in amphores and the other 50% in concrete eggs.

Fermentation temperature: 16° to 18°C

Size/material of the aging container: clay amphoras

Time of aging in container: 8 months

Analytical data

Alcohol: 12,5%

Ph: 3.15

Residual sugar: 1,8 g/l

Acidity: 7,2 g/l

Winemaker: Matías Riccitelli
