

**Riccitelli Wines Old Vines from Patagonia Bastardo 2022 – TS**

Province: Río Negro

Region: Allen

Elevation: 300 masl

Varietal: 100% Bastardo (Trousseau)

Vineyard size: 1 ha.

Vineyard age: 50 years old

Number of plants per hectare: 4.500 plants

Yields: 5.000 kg per ha.

Irrigation: flood irrigation

Soil composition: silty limestone

Training method: VSP

Harvest date: first week of March

In our vineyards we don't use any herbicide or systemic products, managing them in an agro-ecological way

Winemaking and ageing

Whole bunch: 30%

Yeast: indigenous

Fermentation container: small French oak vats

Maceration technique: pre-fermentation maceration for 5 days

Fermentation temperature: 26° to 28°C

Length of fermentation: 15 days

Malolactic fermentation: yes

Size/material of the aging container: 225 liters / French oak used barrels

Type of barrel and Cooperage: French oak used barrels

Time of aging in container: 8 months

Time of aging potential: 30 years

Analytical data

Alcohol: 13%

Ph: 3,3

Residual sugar: 2,00 g/l

Acidity: 6,5 g/l

Sulfites: 50

Winemaker: Matías Riccitelli

**Riccitelli Wines Old Vines from Patagonia Semillón 2023 – TS**

Province: Río Negro

Allen & Ing. Huergo

Elevation: 300 masl

Varietal: 100% Semillón

Vineyard size: 2 ha.

Age of the vineyard: from the 60's

Number of plants per hectare: 4.500 plants

Yields: 5.000 kg per ha.

Irrigation: flood irrigation

Soil composition: limestone

Training method: VSP

Fecha de cosecha: 1st week of March

In our vineyards we don't use any herbicide or systemic products, managing them in an agro-ecological way

Winemaking and ageing

Whole cluster: no

Yeast: indigenous

Fermentation container: French oak foudre

Maceration technique: pellicular

Fermentation temperature: 16°-18°C

Length of fermentation: 30 days

Malolactic fermentation: no

Aging container size/material: 2.000 liters used foudre

Time of aging in container: 8 months

Time of aging potential: 30 years

Analytical data

Alcohol: 12%

Ph: 3,15

Residual sugar: 1,8 g/l

Acidity: 7,2 g/l

Sulfites: 50

Winemaker: Matías Riccitelli