

Matias Riccitelli

A rare and refined expression of Argentine Semillón , this 2023 release showcases the nuance, texture, and longevity of old vines from Río Negro.

Old Vines From Patagonia Semillon 2024

Patagonia, Argentina



Alcohol :12,50 %

Composition: 100% Sémillon

Region and Vineyards

This wine comes from **Río Negro**, a cool-climate region in northern **Patagonia**, Argentina, located along the **39th parallel south** at an altitude of **400 metres**. The vineyards are home to **over 50-year-old Semillón vines**, long neglected but now carefully revived by Matías Riccitelli. The location benefits from intense sunlight during the day and very cold nights, a sharp diurnal range that slows ripening and builds both flavour intensity and acidity retention.

The soils are alluvial, and the climate semi-arid, allowing for sustainable, low-intervention farming. These conditions, combined with vine age and thoughtful viticulture, allow for a **distinct expression of Semillón**—rich, yet taut; textured, yet focused.

Winemaking

Grapes are **hand-harvested** into **small 20 kg cases** at optimal ripeness to preserve fruit integrity. After careful selection, the fruit undergoes a 48-hour cold skin maceration at 10 °C, enhancing phenolic structure and aromatic lift.

Fermentation is split between **used French oak barrels (60%)** and **concrete eggs (40%)**, carried out at **low temperatures (14–16 °C)** to preserve freshness. The wine is matured for **six months** in the same vessels (60% oak, 40% concrete), with no fining and only minimal filtration. This dual-vessel approach contributes to the wine's rich texture and layered complexity, while maintaining its precision and purity.

Tasting Notes

- **Color**: Pale straw with greenish reflections.
- **Aroma**: Complex and layered, with lemon peel, orange blossom, pineapple, and vanilla, over subtle nutty and waxy undertones.
- **Palate**: Elegant and textural, showing bright citrus, white flowers, and hints of almond and lanolin, supported by balanced acidity and a long, savoury finish.

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Did you know?

Semillón was once widely planted in Argentina but fell out of favour for decades. Riccitelli's revival of **old vine Semillón in Patagonia** is part of a broader movement to **rescue heritage varieties** and show their capacity for fine, age-worthy wines. Few white wines from Argentina express such quiet confidence, textural complexity, and subtlety.

Wine Pairing Ideas

- **Salt-crusted sea bass with fennel** – complements the wine's saline edge and floral aromatics.
- **Chicken in a white wine and tarragon sauce** – echoes the wine's citrus and creamy texture.
- **Pasta with lemon, ricotta and almonds** – a harmony of brightness and soft nuttiness.
- **Aged goat cheese or Comté** – the wine's waxy texture and acidity lift savoury depth.

Robert Parker (RP) : 96 Points (2021)

The serious, elegant and impressive white 2021 Old Vines from Patagonia Semillon is the seventh vintage from the same vineyard. It fermented and matured in foudre, fine-tuning viticulture and yields, fermented with some skins. It matured with the lees for some eight months. It has 12.5% alcohol and a lot of acidity but is milder than the wines from La Carrera in Mendoza; they have been adjusting yields and picking date to achieve a fresher and umami white with life and energy and year in bottle. Austere, honed and representing the place it comes from. 3,000 bottles were filled in October 2021.