



Matias Riccitelli

A high-altitude Malbec marrying dark berries and violet perfume with chalk-tinged structure. Elegant yet concentrated, it's a compelling snapshot of Los Chacayes terroir and a benchmark in contemporary Uco Valley winemaking.

MATIAS
RICCITELLI



Vina Extrema Chacayes Malbec 2019

Mendoza, Argentina

Region and Vineyards

Los Chacayes is a prized Geographical Indication in the Tunuyán department of the **Uco Valley** (Mendoza), framed by the Andes. The area's altitude—around **1,500 metres**—delivers intense UV light, cool nights and significant diurnal shifts that preserve acidity and aromatics in Malbec. Winds funnel down the Andes, keeping bunches dry and disease pressure low. Rainfall is sparse, so drip irrigation from Andean meltwater is used judiciously to maintain vine balance.

Soils are **stony and calcareous**, dominated by alluvial and colluvial deposits with plentiful rounded river stones and patches of calcium-carbonate-rich silt. These free-draining profiles restrict vigor, concentrate berries and contribute the region's hallmark mineral line. Riccitelli's "Viñas Extremas" parcel sits at the cooler, wind-exposed edge of the GI, where low yields and small berries deliver vibrant color, lifted florals and fine, **chalk-textured** tannins.

Winemaking

The 2019 is **100% Malbec** from hand-harvested fruit in small crates to protect berry integrity. After careful sorting, fermentation proceeds with native yeasts in small concrete vessels to foreground place over recipe. A portion of **whole clusters** (≈30%) is included to enhance aromatic lift, tension and tannin finesse; temperature control remains moderate to safeguard fruit purity.

Post-ferment, the wine matures **16 months in French oak barrels** of varied use, adding gentle frame and oxygenation rather than overt flavor. Sulphur is kept sensible and rackings are minimal to retain texture and detail. The 2019 vintage in Uco Valley favored freshness and precision, yielding a poised, saline-noted style with excellent ageing potential.

Alcohol :14,00 %

Composition: 100% Malbec



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Tasting Notes

- **Color:** Deep purple-ruby, with vivid blue-violet highlights and a tight, youthful rim.
- **Aroma:** Blackberry, mulberry and black plum with violet, lavender and dried rose; hints of white pepper, black tea, cocoa nib and graphite over a cool, **chalky** undertone.
- **Palate:** Medium to medium-full body; sleek black-fruit core lifted by bright acidity. Ultra-fine, powdery tannins carry notes of blueberry skin, anise, crushed rock and a subtle saline snap. Long, focused finish with refined oak integration.

Did you know?

Los Chacayes was officially recognized as a Geographical Indication in **2017**, after years of producer-led work to define Argentina's fine-wine map. Its high, stony terraces are now among the country's most sought-after terroirs for Malbec.

Wine Pairing Ideas

- **Fire-grilled ribeye with chimichurri:** The wine's acidity and mineral line refresh the palate, while fine tannins mirror the sear and protein of the steak.
- **Roasted lamb shoulder with herbs:** Savory rosemary and thyme echo Malbec's herbal/floral tones; juicy fruit complements slow-cooked richness.
- **Mushroom and black-garlic risotto:** Umami depth and creamy texture meet the wine's graphite, cocoa and saline edge without overpowering it.
- **Spiced aubergine with tahini and pomegranate:** Sweet-smoky aubergine and gentle spice align with dark fruit and peppery lift; acidity counters tahini's richness.



Robert Parker (RP) : 95 Points (2019)

The 2019 Malbec Viñedo a 1.500 metros en Los Chacayes is a new Malbec from Chacayes, from the highest vineyard there, at 1,500 meters above sea level very close to El Manzano, a place with more rain and sandier soils, a cooler soil and cooler place on limestone gravels. This is the last Malbec they pick, and it has 14% alcohol but 7.4 grams of acidity. It has natural acidity and electricity and tension like no other Malbec. It fermented in concrete with some full clusters and indigenous yeasts and matured in foudre for 16 months. This is super young, with great aging potential. Bravo! 5,000 bottles were filled in October 2020. There will be a Cabernet Franc from here too.

