



Matias Riccitelli

Crafted from ungrafted vines planted in the late 1960s, this wine offers a harmonious blend of vibrant red fruit, subtle earthiness, and delicate spice, reflecting its cool-climate origins.

MATIAS
RICCITELLI

Old Vine from Patagonia Pinot Noir 2023

Patagonia, Argentina

Region and Vineyards

This Pinot Noir originates from **Luis Beltrán**, a locality in the **Río Negro** province of northern Patagonia, Argentina. The region is characterized by its **semi-arid climate**, with significant diurnal temperature variations that promote slow, even ripening of grapes, preserving acidity and enhancing aromatic complexity. The vineyard, established in the late 1960s, consists of **ungrafted, own-rooted vines** planted on **silty soils**. These deep, well-draining soils, coupled with the region's climatic conditions, contribute to the development of Pinot Noir grapes with concentrated flavors and balanced structure. The vineyard is managed using **agroecological practices**, eschewing herbicides and systemic products to maintain soil health and biodiversity.

Winemaking

The winemaking process begins with **hand-harvesting** the grapes to ensure optimal selection and minimal handling. Approximately **25% of the clusters are fermented whole**, while the remainder is **destemmed**, allowing for a balance between fruit purity and structural complexity. Fermentation occurs naturally with **indigenous yeasts** in **small French oak vats**, maintaining temperatures between **24°C and 26°C**. Gentle cap management techniques, such as soft punch-downs, are employed to achieve a **slow, delicate extraction** of color, tannins, and aromatic compounds. Following fermentation, the wine is **aged for 8 months in French oak barrels**, which imparts subtle oak influences while preserving the varietal character and freshness of the Pinot Noir.

Tasting Notes

- **Color:** Bright ruby red with medium intensity.
- **Aroma:** Aromatic bouquet featuring red cherry, raspberry, and wild strawberry, complemented by hints of rose petals, earthy undertones, and a touch of spice.
- **Palate:** Medium-bodied with a silky texture and lively acidity. Flavors of fresh red berries, subtle minerality, and delicate spice lead to a long, elegant finish with fine-grained tannins.



Alcohol :13,00 %

Composition: 100% Pinot Noir



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Did you know?

The **Río Negro** region of Patagonia is one of Argentina's oldest wine-producing areas, with a history dating back to the early 20th century. The **ungrafted vines** used in this Pinot Noir are a rarity, offering a glimpse into the region's viticultural past and providing a pure expression of the grape and terroir.

Wine Pairing Ideas

- **Grilled salmon with herb butter** – The wine's acidity and red fruit notes complement the richness of the salmon and the freshness of the herbs.
- **Mushroom risotto** – Earthy flavors in the dish resonate with the Pinot Noir's subtle earthy undertones.
- **Roast duck with cherry sauce** – The wine's vibrant acidity and red berry flavors enhance the savory richness of the duck and the sweetness of the cherry sauce.
- **Aged Camembert cheese** – The creamy texture and nuanced flavors of the cheese pair harmoniously with the wine's elegance and complexity.



Robert Parker (RP) : **92 Points** (2020)

I also tasted a 2020 Old Vines from Patagonia Pinot Noir from the range. It was produced from old, ungrafted vines in Río Negro and is pale and varietal with bright notes of red cherries and some spice. The palate is medium-bodied with very fine-grained, abundant tannins and a dry finish. It has moderate ripeness and was bottled at 13% alcohol.

