



# Matias Riccitelli

Crafted with minimal intervention, this Torrontés offers a contemporary take on a traditional variety, balancing varietal typicity with finesse and freshness.

**MATIAS** **RiCCITELi**

## The Apple Doesn't Fall Far From The Tree Torrontes 2024

Mendoza, Argentina

### Region and Vineyards

This Torrontés is grown in **Tupungato**, a premier sub-region of the **Uco Valley** in Mendoza, Argentina. Situated at **1,000 metres above sea level**, the vineyard enjoys a **cool continental climate** with pronounced diurnal temperature variation - warm days to promote sugar development and cool nights to retain acidity. These conditions are ideal for preserving the floral and citrus character of Torrontés while achieving excellent ripeness.

The **40-year-old vines** are planted at high density (12,000 vines/ha) and trained on arbours, a traditional system used to shield grapes from excessive sun exposure. The sandy-loam soils offer excellent drainage, encouraging deep root growth and healthy, balanced fruit.

### Winemaking

Grapes are **hand-harvested** and meticulously sorted, ensuring only the best fruit is selected. After harvest, the fruit is cold macerated for 48 hours to enhance aromatic intensity and texture. Fermentation takes place in concrete vats using native yeasts, preserving the purity of the fruit and the varietal expression.

The wine is then aged for six months in concrete vats, maintaining its freshness, crisp acidity, and floral character. No oak is used, and the wine is vegan-friendly, unfiltered and unfined, with 1.8 g/L residual sugar and 12.5% alcohol.

### Tasting Notes

- **Color:** Pale straw with silver highlights.
- **Aroma:** Expressive nose of rose petals, white peach, green apple, and citrus blossom, with a subtle spicy mango note.
- **Palate:** Crisp and vibrant, with a mouthful of fresh fruit, bright acidity, and a long, floral finish that's both refreshing and aromatic.



Alcohol :12,50 %

Composition: 100% Torrontes



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## Did you know?

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**Torrontés** is often called **Argentina's signature white grape**, yet it is a genetic cross between **Muscat of Alexandria and Criolla Chica** (a Mission grape). Riccitelli's high-altitude interpretation revives the grape's natural elegance and aromatic purity, steering away from the often overly perfumed, low-acid expressions of the past.

## Wine Pairing Ideas

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- **Ceviche with lime and coriander** – the wine's acidity and citrus notes enhance the freshness of raw fish.
- **Spicy Thai green curry** – floral aromatics and slight sweetness tame heat while complementing spice.
- **Grilled halloumi with mango and mint** – herbal, fruity, and savoury elements are mirrored in the wine's aromatic profile.
- **Goat cheese salad with citrus vinaigrette** – brightness and floral lift meet creamy acidity.

