Old Vine & Ungrafted Malbec 95 pts. James Suckling Old Vine & Ungrafted Malbec 95 pts. James Suckling Old Vine & Ungrafted Malbec

95 pts. James Suckling

Riciteli

"Riccitelli is one of the greatest progressions in Argentine winemaking in the last few years."

Organically farmed. Hand harvested and selected prior to vinification. Gravity flow to square concrete vessels for fermentation with indigenous yeast. French oak barrels for 16 months.

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