

Vino de Finca
Malbec



MATIAS RICITELI

One of the greatest progressions in Argentine winemaking in the last few years.

Hand harvested and organically farmed. 30% whole cluster. Via gravity to square concrete vessels for fermentation with indigenous yeast. Extended maceration, gently pressed off into French oak barrels for 16 months.

ElixirWineGroup.com

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