

Vino de Finca
Sauvignon
Blanc



MATIAS RICITELI

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

Organically farmed. Night harvested by hand in small picking boxes. Meticulous selection, cluster by cluster. De-stemmed and macerated on its skins 5 days at low temperatures. Fermented in used French oak barrels with indigenous yeast.

ElixirWineGroup.com

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