MATIAS RICCITELLI HEY MALBEC! 2022

VINO FINO Explore a World of Wine



\$25.99

Modern Mendoza Malbec from Madman Matias Riccitelli

Product Code: 3740 Closure:CorkCountry:ArgentinaUnit:EaRegion:MendozaVolume: $750ml$ Style:RedAlcohol: 14.0% Variety:MalbecGrape: 10° Malbec				
Region: Mendoza Volume: 750ml Style: Red Alcohol: 14.0% Variety: Malbec Grape: 100% Malbec	Product Code:	3740	Closure:	Cork
Style: Red Alcohol: 14.0% Variety: Malbec Grape: 100% Malbec Image: Market of the second	Country:	Argentina	Unit:	Each
Variety: Malbec Grape: 100% Malbec Image: New Zealand Wide Free Shipping for Christchurch orders \$150.00 Click & Collect available	Region:	Mendoza	Volume:	750ml
New Zealand Wide Free Shipping for Christchurch orders \$150.00	Style:	Red	Alcohol:	14.0%
Zealand to Collect Wide orders \$150.00 available	Variety:	Malbec	Grape:	100% Malbec
	Zealand Wide		or Christchurch orders \$150.00	Collect

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TASTING NOTES

Matias Riccitelli is a madman in Mendoza. Young and full of energy, Matias is crafting a range of wines that are challenging many of the preconceptions of the Mendoza region. His wines are made with a gentle hand and show a more raw and unpolished side of the region. That is to say, his wines feel like they were grown, not made. In a sea of over-ripe, over-oaked Mendoza Malbec, they offer a refreshing change of pace.

The Hey Malbec! is his wine meant for early consumption. It's an excellent example of fresh-faced Malbec that is near impossible to put down.

Winery notes (2022 Vintage)

"Malbec is the Argentinian most emblematic grape and we attempt Hey Malbec! to be its truly great interpretation. Red fruits combine with floral aromas and black pepper. The wine shows soft and ripe tannins that leads us to a sweet and opulent finish.

50% of the grapes comes from the Uco Valley, on a majority of calcareous soils and 50% comes from Luján de Cuyo on loam clay soils. These vineyards are located between 950 and 1.400 masl. In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

We vinify a 20% with whole cluster and the rest is destemmed. The grapes head up in a natural way by gravity to small

concrete vats, where the fermentation takes place with indigenous yeasts at temperatures between 24° and 26°C. Then we make a very gentle work to sink the hat and achieve a slow extraction. The aging continues in small concrete vats until next harvest."

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CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday *Closed Public Holidays*

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188 Durham St South, Christchurch

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