

Michelini i Mufatto Balsa de Piedra Semillon 2020

This 100% hand harvested Semillon is from the Finca Manoni vineyard inside the Uco Valley. The nose shows notes of yellow wax bean, chamomile, lavender, and daffodils. With skin contact there is some weight on the mid palate with medium acidity showing notes of lemon curd, toasted pine nuts, yeast, and even a bit cider-like.



Vintage: 2020
Varietal: 100% Semillon
Case Production 12 pack: 800
Alcohol Content: 12.8%
Region / Location: El Peral, Uco Valley
Vineyard: Finca Manoni,
Planted: around 1900
Altitude: 3600 feet
Farming Practices: Sustainable
Soil Type: Sandy, Calcareous
Trellis System:
Yield: 2.2 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Michelini i Mufatto
Élevage: 12 months in Stainless steel tanks
Lees Contact:
Filtration Method: Light Filtration
Maceration / Fermentation: 7 days on the skins,
then pressed for full fermentation
UPC Code: 7798198100390

Michelini i Mufatto

Andrea Mufatto and Gerardo Michelini started their winery in 2019 alongside their son Manuel Michelini. They are situated at the foot of the Andes in one of the highest elevations of the Uco Valley where the soil contains some of the richest components of calcium carbonate and granite in all of South America. This particular sub region is at the highest, most western portion of Gualtallary and goes by the name La Cautiva. At Michelini i Mufatto they strive to make some of the most unique wines of Argentina and the wines show tension, elegance and balance. They are currently working with Semillon, Chardonnay, Chenin Blanc, Cabernet Franc and Malbec. The trio also makes wine in Uruguay and Spain and they are the first family in Argentina to import small production wine from Europe.