

Michelini i Mufatto Balsa de Piedra Tintas 2020

Delicious



Vintage: 2020

Varietal: 60% Malbec, 20% Cabernet Sauvignon, 10% Merlot, 5% Cab Franc, 5% Semillon

Case Production 12 pack: 1000

Alcohol Content: 13.3%

Region / Location: Gualtallary

Vineyard: 3 Separate Vineyards,
Planted:

Altitude: between 3600-5150 feet

Farming Practices: Sustainable

Soil Type: Sandy and Calcareous

Trellis System: VSP

Yield: 3.5 tons/acre

Stem Inclusion: 30% Whole Cluster

Yeast: Native

Winemaker: Michelini i Mufatto

Élevage: 1 year in concrete tanks with about 20% in neutral French barrel

Lees Contact:

Filtration Method: Light Filtration

Maceration / Fermentation: 30 days

UPC Code: 7798198100352

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.