

# Michelini i Mufatto Certezas 2021

This 100% hand harvested Semillon is from a single plot in the Finca Manoni vineyard inside the Uco Valley. The nose shows notes of ripe apricot, pineapple., orange sherbet, lavender, yellow wax bean, and candied ginger. The palate shows lemon balm, pineapple, caramel, rice candy, sage, and wet clay. The wine is very lifted with beautifully integrated acidity and great texture of fine grape skins.



Vintage: 2021  
Varietal: 100% Semillon  
Case Production 12 pack: 250  
Alcohol Content: 13.5%  
Region / Location: El Peral  
Vineyard: Finca Manoni,  
Planted: approx 1900  
Altitude: 3600 feet  
Farming Practices: Sustainable  
Soil Type: Sandy  
Trellis System: VSP  
Yield: 1.8 tons/acre  
Stem Inclusion: None  
Yeast: Native  
Winemaker: Michelini i Mufatto  
Élevage: 18 months in 1000 Liter French Oak  
Lees Contact:  
Filtration Method: Light Crossflow Filtration  
Maceration / Fermentation: 7 day skin contact  
UPC Code: 810451030521

## 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.