

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.