# Michelini I Mufatto Convicciones 2017

Delicious

Vintage: 2017
Varietal: 100% Chardonnay
Case Production 12 pack: 125
Alcohol Content: 13.7%
Region / Location: La Cautiva, Gualtallary
Vineyard: La Cautiva,
Planted: 2005
Altitude: 5180
Farming Practices: Organic
Soil Type: Calcareous and sandy
Trellis System: VSP
Yield: 1.6 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Michelini i Mufatto
Élevage: 18 months in Concrete
Lees Contact:
Filtration Method: Light Crossflow Filtration
Maceration / Fermentation: 7 days of skin contact
UPC Code: 810451030514

## 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.