

# Michelini i Mufatto Convicciones 2021

Delicious



Vintage: 2021  
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 1000 Liter French Oak  
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.