

Michelini i Mufatto La Cautiva 2020

This 100% hand harvested Malbec is from La Cautiva, a single vineyard high up in Gualtallary, Uco Valley. The nose shows notes of blackberry, boysenberry syrup, blueberry, fresh baked bread, bergamot, cedar, with a hint of peppercorn. The palate is exploding with rich dark fruit, cedar, sage, and leather. This dense and bold wine has supple tannins and great acid. This can definitely age for awhile. Outstanding!



Vintage: 2020
Varietal: 100% Malbec
Case Production 12 pack: 350
Alcohol Content: 13.5%
Region / Location: Gualtallary
Vineyard: La Cautiva,
Planted: Planted in 2005
Altitude: 5180
Farming Practices: Organic
Soil Type: Sandy and Calcareous
Trellis System: VSP
Yield: 2 tons/acre
Stem Inclusion: 100%
Yeast: Native
Winemaker: Michelini i Mufatto
Élevage: 18 months in 3000 Liter French Oak
Lees Contact:
Filtration Method: Light CrossFlow Filtration
Maceration / Fermentation: 2 months
UPC Code: 810451030507

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.

