

Michelini i Mufatto Propósitos 2019

This low alcohol, 100% hand harvested Chenin Blanc is from the Finca Vila Seca vineyard inside of Tunuyan, Uco Valley. The nose shows notes of lemon, lime, nettle, chamomile, orange peel, and white pepper. The palate is well balanced with bright lemon juice acidity combined with a little weight from some skin contact and a touch of Himalayan pink sea salt on the finish.



Vintage: 2019
Varietal: 100% Chenin Blanc
Case Production 12 pack: 150
Alcohol Content: 13%
Region / Location: Villa Seca, Tunuyan
Vineyard: Finca Villa Seca,
Planted: 1973
Altitude: 3280
Farming Practices: Sustainable
Soil Type: Sandy
Trellis System: Pergola
Yield: 3 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 day skin contact
UPC Code: 810451030538

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.