

# Michelini I Mufatto GY 2018

This small production wine is a blend of Malbec and Cabernet Franc from Gualtallary. The nose shows notes of plum, cassis, cocoa nibs, and crushed dried leaves. On the palate the wine comes through with black currant held up by a strong tannin core. This wine is good now but can definitely age as well.



Vintage: 2018  
Varietal: 60% Malbec and 40% Cabernet Franc  
Case Production 12 pack: 300  
Alcohol Content: 13%  
Region / Location: Gualtallary  
Vineyard: 3 Parcels, 4 Hectares in total  
Planted: Average 2005  
Altitude:  
Farming Practices: Sustainable  
Soil Type: Sandy and Calcareous  
Trellis System: VSP  
Yield: 300  
Stem Inclusion: 30%  
Yeast: Native  
Winemaker: Michelini Mufatto Family  
Élevage: 1 year  
Lees Contact:  
Filtration Method:  
Maceration / Fermentation:  
UPC Code:

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.