

# Michelini i Mufatto La Cautiva 2017

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: 2017  
Varietal: 100% Malbec  
Case Production 12 pack: 150  
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:  
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.

