



# MICHELINI I MUFATTO EN EL CAMINO



VINTAGE	2022
COUNTRY	Spain
REGION	Bierzo
APPELLATION	Bierzo
WINE TYPE	Red
VARIETIES	90% Mencia and 10% "Other" (Palomino, Doña Blanca and Alicante Bouschet)
ORGANIC	Practicing Organic/Biodynamic
VINEYARD	Several Parcels of 50+-year-old, goblet-trained vineyards
SOIL	Slate, Stone, and Clay
VITICULTURE	Farming is all done organically. Grapes are hand harvested, no pesticides used.
VINIFICATION	Fermented with indigenous yeasts. 30% full clusters and a short maceration.
AGING	50% in Oak Cask & 50% in stainless steel for a little under a year.
ABV%	12.5%
PRODUCTION	30,000 bottles
BOTTLE UPC	8437020633093
CLOSURE	Cork



The Michelini family is not short of terroirs to explore in their native Argentina, and brothers Gerardo, Matias, and Juan Pablo continue to amaze with the amount and quality of the projects they get involved with in South America. Zorzal, Gen del Alma, Passionate Wines are just some of the labels they are associated with, and that have helped change and shape the current viticultural landscape of their native country. Now the family has gone a step further and taken its craft and vision to Spain, where they have set a firm foot in Bierzo, as well as Rioja.

It was through their friendship with César Marqués that the Michelinis got to know Bierzo so well. The Bierzo native Marqués introduced them to some of the most prized vineyards in the area, and instigated the Argentinians to produce wines from there.

After having learned a thing or two from him about Mencia, Doña Blanca, Palomino and the local grapes from the area, the family went out on their own. They now have their own winery in Toral de Merayo, a two centuries-old building made of the stones that shape the mountainous landscape, and here they parked some old foudres, and even some amphorae made by the master of clay, Juan Padilla.

They farm their very old vines organically (soils in the region are mostly clay with slate and quartz) and the range of wines includes a village level with fruit from different plots, a couple of paraje (lieu-dit) wines, and prized crus such as Encinado, and Encrucijada.

Manu Michelini is the young winemaker, and he takes a traditional as well as an experimental approach: the reds are foot-stomped in the amphorae, sometimes with whole bunches, and they also ferment in clay. The aging is done in a mix of vessels, amphorae as well as used oak and chestnut barrels, and the wines see short macerations of less than 20 days, followed by aging in neutral French and American oak barrels.