

Michelini i Mufatto La Cautiva Vino Tinto Malbec 2017 – TS

Province: Mendoza
Region: Uco Valley
Subregion: La Cautiva, Tupungato
Elevation: 1.500 masl
Varietal: 100% Malbec
Vineyard size: 2 ha
Age of the vineyard: 12 years old
Number of plants per hectare: 7.000 plants
Yields: average 6.000 kg/ha
Soil composition: sand and calcareous
Training method: trellis
Type of viticulture: ecological

Winemaking and ageing
Whole cluster: yes, 100%
Yeasts: indigenous
Fermentation container: oak open vats
Maceration technique: 30 days
Fermentation temperature: not controlled
Length of fermentation: 10 days
Malolactic fermentation: yes
Size/Material of ageing container: 3.000 liters French foudre
Age of the aging container if wood: 3 years old
Time of aging in container: 2 years
Time of aging in bottle: 5 months

Analytical data
Alcohol: 13,5%
Ph: 3,2
Residual sugar: 1 g/l
Acidity: 6 g/l
Sulfites: 30 ppm

Winemaker: Michelini i Mufatto

Retail Price: R\$ 420

Michelini i Mufatto GY Cabernet Franc, Malbec 2021 – TS

Province: Mendoza
Region: Tupungato, Uco Valley
Subregion: Gualtallary
Elevation: 1.200 /1.500 masl
Varietal: Malbec + Cabernet Franc
Vineyard size: 3 vineyards, 5 ha in total approximately
Age of the vineyard: 15 years old
Yields: 4.500 kg/ha
Soil composition:
Training method: trellis
Type of viticulture: ecological

Winemaking and ageing
Whole cluster: 40%
Yeasts: autoctonous
Fermentation container: wood vats
Fermentation temperature: 20° to 28°C
Length of fermentation: 10 days
Malolactic fermentation: yes
Size/Material of ageing container: 225 and 500 litres French oak barrels
Age of container if wood: 5 years
Time of aging in container: 1 year
Time of aging in bottle: 6 months

Analytical data
Alcohol: 13,5%
Ph: 3,5
Residual sugar: 1,8 g/l
Acidity: 5,8 g/l
Sulfites: 60 total

Winemaker: Michelini i Mufatto

Retail Price: R\$ 169