

MICHELINI i MUFATTO

BIERZO. SPAIN

VILLAGE WINE 2021

A MERCED

A Merced refers directly to that first sensation when we landed in El Bierzo, back in 2015. Its freshness, its forests, its hills, and its culture. He made us tremble; he left us at his “mercy”. A wine from the place we inhabit, San Lorenzo, with grapes (mainly Mencía) from vineyards with soils dominated by quartz and slate, which reach 600 meters above sea level.

- Appellation of origin: Ponferrada, D.O. Bierzo.
- Towns: San Lorenzo.
- Grape variety: Mencía
- Vineyards: free-standing head-trained 80-year old vines.
- Dryland farming irrigation.
- Organic vinegrowing practices.
- Soil: Slate and Quarz.
- Orientación: North.
- Vineyard extension: 1,2 hectares.
- Altitude: 600 masl.
- Harvest time: first week of September.

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Winemaking details: 50% whole bunches crushed on foot (pigeage à pied) and 50% destemmed bunches. Spontaneous fermentation in wooden vats of 10 Hectoliters. Long maceration. Aged for 1 year in used 225L French barrels.

- Bottling: October 2022.
- Production: 10.000 bottles.
- Alcohol: 13,5%
- Total acidity: 5,14 g/l

- Comments about the vintage: 2021 was a cold year, the coldest since we worked in El Bierzo, with good humidity, which translated into wines with a more continental character, narrow on the palate, but with a fine tannic structure and more present acidity.



Robert Parker
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POINTS