

MICHELINI i MUFATTO

BIERZO. SPAIN

CLASSIFIED VINEYARD WINE 2021

POST-CRUCIFIXIÓN

Every rule has its exception. Surviving phylloxera wasn't for everyone, and this vineyard can bear witness to what happened after the "crucifixion". A pre-phylloxera plot of 0.25 hectares with 180-year-old vines. With a heterogeneous composition of autochthonous varieties (Mencía, Merenzao, Brancellao, Palomino and Godello) this wine is pure delicacy, energy, and flavor.

- Appellation of origin: Santalla del Bierzo, D.O. Bierzo.
- Towns: Santalla del Bierzo.
- Grape variety: Mencía, Merenzao, Brancellao, Palomino y Godello.
- Vineyards: free-standing head-trained 180-year pre-phylloxeric vineyard. Dryland farming irrigation.
- Organic vinegrowing practices.
- Soil: Calcareous clay.
- Orientación: East.
- Vineyard extension: 0,25 hectares.
- Altitude: 580 masl.
- Harvest time: September 20th.

Winemaking details: 100% whole bunches crushed by foot (pigeage à pied). Spontaneous fermentation in clay amphoras of 1000 kilograms. Long maceration. Aged for 18 months in used French barrels of 500 L.

- Bottling: October 2022.
- Production: 593 bottles.
- Alcohol: 12%
- Total acidity: 4,98 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
98
POINTS