



## Matias Michelini, Eterno Retorno *Uco valley, Gualtallary, Argentina*



Perhaps the most radical of Argentina's winemakers, Matias Michelini was fondly known as the "green Michelini" for many years and his colourful winemaking still makes him the rebel of the Argentine wine scene. Pioneering a lean style of wine with often electric acidity, Michelini has been at the forefront of Uco Valley winemaking and in particular Gualtallary's development over the last decade. A firm believer in biodynamic viticulture, Mathias' wines very much strat in the vineyard and almost invariably end in concrete.

**Eterno retorno** is a blend of 93% Malbec with 7% Petit Verdot, added to the blend for the tension it brings to Malbec. Grapes come from a high elevation single vineyard site in Gualtallary. Only 1 500 bottles are produced each year from 30 year old pergola-trained vines at the foot of the Andes.

"Eternal return is a wine which I always make in the same way, year after year, without fear. A wine made as if time were cyclical as opposed to linear."

M. Michelini



biodynamic farming



Hand harvest



93% Malbec  
7% Petit Verdot



Average age of vine:  
30 years



Fermented and  
aged in used foudre  
for 16 months.



Yield: 20hl/ha



Granite and  
limestone



Annual production:  
1 500 bottles



Whole cluster, Co-fermentation of Malbec and Petit Verdot in open top foudre. Fermentation with native yeast.  
Manual pigeage every day for 20 days, 3 times a day. Every day some of the stems get removed from the foudre (the process takes 16 months).