

Matias Michelini, Esperando a los barbaros Malbec *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.

Esperando a los Barbaros is a wine that reflects its terroir. Made from grapes sourced from high altitude (1 400m above sea level) and remote vineyards in Gualtallary in the Uco Valley. Organic and Bio-dynamic, this has Malbec purity all over it. The calcareous soils leave their mark with a fresh and minty nose, with wild flowers and purity of fruit in the mouth, a firm texture, tension and minerality.



biodynamic farming



Hand harvest



100% Malbec



Average age of vine:
20 years



Fermented and
aged in cement
egg.



Yield: 45hl/ha



Granite and
limestone



Annual production:
15 000 bottles



The grapes are not destemmed.
After pressing they are left for 5 to 6 months in cement
egg to age.
Natural fermentation with native yeast.
Natural clarification.