



Montesco Parral tinto Uco Valley, 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.

The grapes selected for this wine come from 30-year old vineyards that were implanted in sandy loam soil. Irrigation and pruning systems are controlled in order to obtain low yields of great quality.

Montesco Parral shows intense red and black fruit flavors. This wine displays spicy and mineral notes that blend with delicate hints of vanilla and smoke. A wine of a wonderful personality and character. Mature, complex and rich.



Biodynamic farming



hand harvest



Malbec 40%
Cab Sauvignon 30%
Bonarda 30%



Average age of vines:
30 years old



Fermentation is
concrete tanks and
aged in French oak for
12months



sandy loam soil



Double berry selection conducted in both the vineyard and the winery. Fermentation takes place in traditional concrete tanks, followed by a 15-day post-fermentative maceration. This wine was aged in second-use and third-use French oak barrels for 12 months.