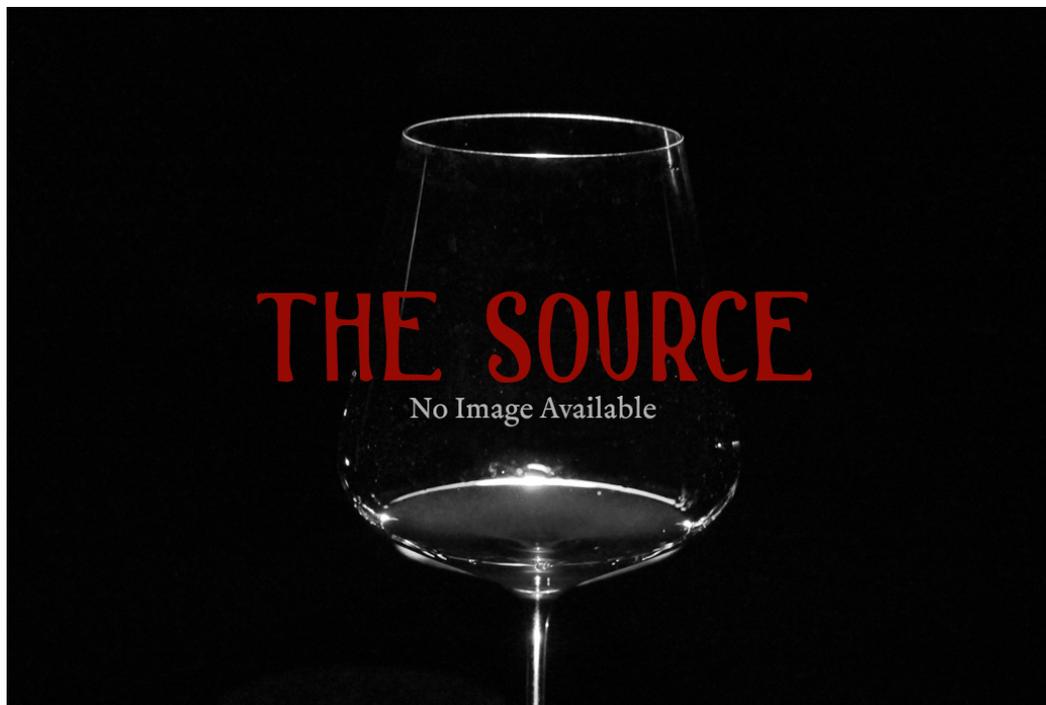


THE SOURCE MICHELINI | MUFATTO BIERZO



2023 BIERZO, 'EN EL CAMINO'

PRODUCER OVERVIEW

Argentine winemakers Gerardo Michelini and Andrea Mufatto, with their son Manu, transplanted their family viticultural ethos—Libertad, Fineza, Naturaleza—to Bierzo in 2015, settling in a 19th-century rock winery in Toral de Merayo after encouragement from local luminaries Raúl Pérez and César Marqués. They farm very old vines (most over 100 years) organically/biodynamically on steep to very steep clay, slate, and quartz parcels, and vinify with foot-treading, native yeasts, and short macerations, aging in clay amphorae, old foudres, and neutral oak/chestnut. The range runs from a village wine to paraje bottlings and culminates in terroir-driven, textural wines that favor tension over weight and place over polish.

VINEYARD DETAILS

En El Camino is harvested from 95-year-old vines (2024) of 85% Mencía and a 15% mix of Palomino, Garnacha Tintorera, and other varieties planted in clay-loam soil derived from a topsoil of slate and quartz over slate bedrock, situated across various Bierzo vineyards at elevations of 500-550 meters, on medium steep slopes with diverse exposures.

CELLAR NOTES

En El Camino is naturally fermented with 15% whole bunches for 15 days in large vats without temperature control, with light cap wetting once daily. After pressing, it is aged 12 months in steel and French oak, with a light filtration at bottling. Sulfites are first introduced after ML and again at bottling.

