



Michelini i Mufatto

Michelini i Mufatto A Merced Mencía is a captivating expression of Bierzo, crafted from 80-year-old vines that thrive in slate and quartz soils, delivering a wine of exceptional freshness, elegance, and minerality.

MIGUELINI i MUFATTO

Bierzo, Spain

Region and Vineyards

The wine hails from **San Lorenzo**, a village in the heart of the **D.O. Bierzo**, a region renowned for its ancient vineyards and diverse soils. Situated at an altitude of **600 meters above sea level**, the vineyard is characterized by **quartz and slate-rich soils**, which impart distinct minerality and complexity to the wine.

The **1.2-hectare vineyard**, home to free-standing, head-trained **80-year-old Mencía vines**, is cultivated using **organic practices** and dry-farmed, relying solely on natural rainfall. This sustainable approach allows the vines to produce low yields of intensely flavored grapes that reflect the unique microclimate of Bierzo.

Winemaking

The **2021 vintage** was marked by cooler-than-average temperatures, making it the coldest year since the winery began operations in Bierzo. The vintage's continental character contributed to wines with **refined acidity**, a narrower palate, and a delicate tannic structure.

Harvested during the **first week of September**, the grapes underwent meticulous processing:

- **50% whole bunch fermentation**, crushed by foot (pigeage à pied), and **50% destemmed bunches**.
- Fermentation occurred spontaneously in **10-hectoliter wooden vats**, followed by a **long maceration period** to enhance texture and complexity.
- The wine was aged for **one year in used 225-liter French oak barrels**, ensuring subtle oak influence without overpowering the wine's fruit-driven profile. Bottled in **October 2022**, the total production was **10,000 bottles**.



Alcohol :13,50 %

Composition: 100% Mencia



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

A Merced 2021

Tasting Notes

- **Color:** Bright ruby with violet reflections, indicating youth and vibrancy.
- **Aromas:** Fresh and inviting, with notes of **red cherry**, **raspberry**, and **violet**, layered with hints of **graphite** and **earthy undertones**.
- **Palate:** Lively and precise, with flavors of **cranberry**, **red currant**, and a touch of **herbs**. The wine's fine tannins and vibrant acidity create a clean, mineral-driven finish.

Did you know?

The name **A Merced**, meaning "At Mercy," reflects the winemakers' awe and respect for Bierzo's terroir. The inspiration came from their first encounter with the region's forests, hills, and culture, leaving them "at the mercy" of its natural beauty.

Wine Pairing Ideas

- **Grilled quail with rosemary and garlic:** Enhances the wine's herbal and earthy nuances.
- **Roasted red peppers stuffed with rice and pine nuts:** Complements the wine's bright acidity and red fruit profile.
- **Wild mushroom risotto with thyme:** Matches the wine's minerality and fine tannins.
- **Semi-cured sheep's milk cheese:** Balances the wine's freshness and delicate structure.



Robert Parker (RP) : 95 Points (2021)

The 2021 A Merced is surprisingly a little higher in alcohol than the 2020 I tasted next to it, despite the much cooler year. It fermented with 50% foot-trodden whole clusters in 1,000-liter oak casks with indigenous yeasts and a long maceration. It matured in used 225-liter French oak barrels for one year. It's a little earthy but also floral and elegant, combining that wild side that seems to be inherent to this place, as I've noticed it in the last few vintages. It's quite expressive and showy, very complete and balanced. 10,000 bottles produced. It was bottled in October 2022.

