

# Michellini i Mufatto

Michelini i Mufatto Encrucijada 2021 is a delicate and captivating wine from an old vineyard in Valdecañada, combining floral elegance with pronounced minerality, making it a truly unique expression of Bierzo's terroir.

# Encrucijada 2021

## Bierzo, Spain

## Region and Vineyards

The **Encrucijada vineyard** is located in **Alto de Valdecañada**, near Ponferrada, within the **D.O. Bierzo** appellation. This area is characterized by its rugged terrain and ancient vineyards, thriving in one of the region's most distinctive subzones.

Spanning **0.9 hectares** at an altitude of **700 meters above sea level**, the vineyard is planted with **80-year-old, head-trained Mencía vines**, cultivated organically and dry-farmed, relying solely on natural rainfall. The soils consist of **red slate**, which contributes a distinctive minerality to the wine. The **north-facing orientation** ensures that the vines receive cool, balanced sunlight exposure, resulting in slow ripening and fresh acidity.

## Winemaking

The **2021 vintage** was marked by a cooler-than-usual year, offering the coldest temperatures recorded by Michelini i Mufatto in Bierzo. These conditions, coupled with good humidity, produced wines with a more **continental character**, fine tannins, and vibrant acidity.

The winemaking process for **Encrucijada 2021** began with the **harvest on September 30th**. Grapes were processed as **100% whole bunches**, crushed by foot using the traditional **pigeage à pied** method. Fermentation occurred spontaneously in **1,000 kg clay amphoras**, emphasizing a minimal-intervention approach. Following fermentation, the wine underwent a **long maceration period** to extract complexity and texture. It was then aged for **18 months in 1,500-liter oval foudres**, enhancing its delicate profile. Bottling took place in **October 2022**, with a total production of only **1,700 bottles**.



Alcohol :12,00 %

Composition: 100% Mencia



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

# Encrucijada 2021

## Tasting Notes

- **Color:** Ruby red with a touch of garnet, reflecting its youthful vibrancy and potential for evolution.
- **Aromas:** A bouquet of **violets**, **rose petals**, and hints of **red cherries**, layered with subtle earthy and mineral undertones.
- **Palate:** Elegant and fresh, showcasing flavors of **raspberry**, **cranberry**, and a whisper of **graphite**. Its vibrant acidity and fine tannic structure lead to a long, mineral-driven finish.

## Did you know?

The vineyard's name, **Encrucijada**, meaning "crossroads," symbolizes the turning point for Michelini i Mufatto in 2016 when they decided to stay in Bierzo and cultivate this plot, which had been abandoned for four years. This decision marked the beginning of their profound connection with the region.

## Wine Pairing Ideas

- **Grilled lamb chops with rosemary and thyme:** Enhances the wine's herbal and earthy nuances.
- **Stuffed bell peppers with quinoa and goat cheese:** Matches the wine's vibrant acidity and floral notes.
- **Wild mushroom and truffle risotto:** Complements the wine's minerality and fine tannins.
- **Manchego cheese with fig compote:** Balances the wine's freshness and subtle fruitiness.



### Robert Parker (RP) : 97 Points (2021)

*All of the wines from 2021 have considerably less alcohol than the counterparts from 2020, reflecting the much cooler condition of the year. The 2021 Encrucijada has a moderate 12% alcohol and retained very good acidity. It's perfumed and elegant; the plants are happier after being recovered from being abandoned, and the cool vintage lifted the wine up. It's fresh, tightly wound, very tasty and fine, with elegant tannins. It has to be the most elegant and balanced vintage of Encrucijada so far. 1,700 bottles were filled in October 2022.*

