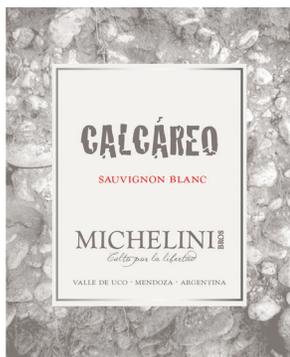


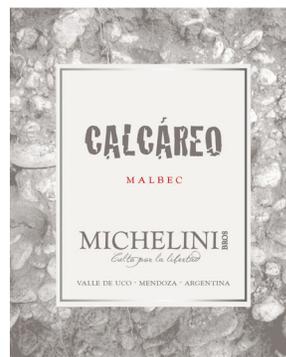
MICHELINI BROS

This project began in 2012 as an inspiration to focus on the pure soul and terroir of the Uco Valley, specifically Gualtallary and Vista Flores. The Michelini brothers, also winemakers at Mendoza's renowned Zorzal and Passionate wineries, are creating their first biodynamic wines under the Calcareo and SuperUco labels. The outdoor winery consists of egg-shaped concrete amphoras in The Vines of Mendoza's Winemaker's Village project. This boutique, biodynamic project is the first of its kind in Mendoza with very limited production of top quality, terroir driven wines. The two hectare farm is planted in circles with 360 degrees of exposure to the sun. The different varietals are planted from the center outward, as its vegetative cycle dictates. Neal Martin (Wine Advocate) commented on the Michelini Bros. wines that "Their passion and commitment, their spirituality and, for want of a better word, "purity" in terms of doing what they do for the love of it rather than financial reward, brought to mind the Lopez de Heredia sisters in Rioja. If you want cutting edge, meticulously crafted Argentinean wines hot footed from one of the most exciting sub-regions (Gualtallary), then look no further."



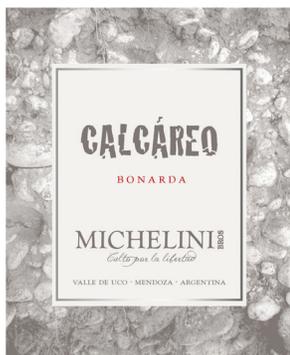
SAUVIGNON BLANC

This hand harvested, 100% Sauvignon Blanc is from a sub-region of the Uco Valley called Gualtallary. It bursts out of the glass with citrus and tropical notes of lemon, key lime, kiwi, and mango with undertones of wet crushed rock and lavender. The chalky "Tisa" limestone soil is laser-like that leads to a crisp, high-acid, long lasting finish. The wine is bright and vibrant, with low alcohol, and sees no oak.



MALBEC

This hand harvested 100% Malbec is from a single vineyard close to 5000ft in elevation in a sub-region of the Uco Valley called Gualtallary. This wine shows notes of blueberry, cassis, blackberry, and chocolate that leads to a lifted mid-palate with underlying hints of chalk, crushed rock, flint, and forest floor. The wine is beautifully balanced, complex, has integrated oak, and an extremely elegant, long finish.



BONARDA

This hand harvested, 100% Bonarda is from a single vineyard close to 5000ft in elevation in a sub-region of the Uco Valley called Gualtallary. The wine shows rich raspberry compote, baking spices, chalk, and caraway that lead to a round mouth feel and large tannin structure. The wine has a long finish and will age well.



SUPER UCO

This hand harvested, co-fermented blend of Malbec and Cabernet Franc is from a single vineyard, close to 5000ft in elevation, in a sub-region of the Uco Valley called Gualtallary. This intense and vibrant wine shows notes of blackberry, plum, cassis, black licorice, and powdered white sugar that leads to a mineral driven and lifted mid-palate. The wine is elegant, balance, layered,, with a smooth, silky finish. Fantastic now with amazing aging potential!