



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Michelini Brothers, Otra Piel Blend

Price £16.99
Code MICH045

A really fabulous and interesting Argentinian blend of 60% Cabernet Franc, 30% Cabernet Sauvignon, 10% Pinot Noir, co-fermented in a single concrete egg and aged for 12 months in bottle before release.

Tasting Notes:

Macerated cherries and crushed mint with notes of minerals, nutmeg and black peppercorns on the nose. The palate is a powerful and engaging affair with amazing concentration – black as night – and lovely texture.





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Specification	
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Argentina
Region	Mendoza
Area	Uco Valley
Type	Red Wine
Grape Mix	60% Cabernet France, 30% Cabernet Sauvignon, 10% Pinot Noir
Vintage	2014
Body	Elegant, refined and supple
Producer	Micheline Brothers
Producer Overview	<p>There are 4 Michelini Brothers, who are of Italian heritage, and who have revolutionised Argentine winemaking by going against the norm. They were the first to start picking early to achieve higher acidity as befit the wines made by their Italian forefathers. Their viticulture is mostly organic and sometime biodynamic, but not certified as they tend to use a low sulphur regime. They eschew the use of oak as much as possible and they were the first to use concrete eggs for their fermentation and storage because they believe it gives the wine life and vitality and allows the wines' true characteristic to come through. Read more online</p>
Closure Type	Cork
Food Matches	Enjoy with a selection of cheese.