

IN EACH BOTTLE IS A STORY

*SuperUco, a wine with a free-spirit*

# SuperUco

Gualtallary

The  
**WINE**  
ADVOCATE®



WINE ADVOCATE #212 - APR 2014  
REVIEWER: LUIS GUTIERREZ

The 2011 Superuco Gualtallary is an assemblage of micro-vinifications of Malbec and Cabernet from which they believe is the blend that best represents the character of Gualtallary. Just uncorked, it is closed, austere, un-giving. It is a serious, closed wine, made with stones rather than grapes. This wine summarizes their ideas and all their experiences about Gualtallary. It is an intellectual wine that will age slowly for years and years. Elegant and delineated with great acidity, austere and vertical, a true terroir wine. This is Superuco Gualtallary, but in the future they'll do a Superuco Vista Flores and Superuco Altamira, which for them are the three altitude terroirs from the Uco Valley. Drink 2016-2022.



This is a project started in 2011 in which the three "main" Michelini brothers (Gerardo, Matias and Juanpi) are joined by "the fourth Michelini," Gabriel, who is not involved in the other projects. All the vineyards they use are head-pruned (something not that common in Mendoza), and they are going to build a very small winery. They do follow biodynamic practices, here and in all their projects, but in this personal adventure they are going one step further, already involving their kids (they are very small), so they learn to respect nature. They have vineyards with mixed varieties, fruit, animals. Here they want there to be no limits. Calcareo is a line that wants to express the soils from Gualtallary.

