



ONOFRI WINES

Alma Gemela Garnacha

Region

One of Uco Valley's most desirable subregions, Los Chacayes is located in the centre of the Tunuyán region. An IG since 2017, it has only around 1,000 hectares of its alluvial soil under vine. Vineyards are planted at 1,100 - 1,500 m.a.s.l and experience day/high temperature variations of 10-15°C supporting development of aromatic compounds and phenolic maturation for good colour and tannin. Malbec here tends to show bright red fruit aromas and a robust tannic backbone. Mediterranean red varieties also perform well.

Producer

Mariana Onofri, sommelier and winemaker, and Adán Gangiulio, viticulturist, are from Lavalle, one of the oldest wine growing regions north of Mendoza. In 2014 they started Onofri Wines, a boutique winery project that focuses on sustainable farming and minimal intervention winemaking. Their goal is to produce wines which are the result of micro-vinifications made in an artisanal way, rescuing old vines, historical regions and grape varieties, as well as innovating with grapes that display a great adaptation in Mendoza.

Viticulture

This 15-year-old vineyard uses a trellis system and drip irrigation. This region is crossed by some dry streams that descend from the mountain range, and its soil composition is mainly of alluvial gravels. The pebbles appear mixed with some sand and silt, with low fertility. Due to the soils' physical and mechanical composition, they are very permeable, without drainage or salinity problems.

Vinification

This wine is 100% hand-harvested. Fermentation takes place in a 1 ton stainless steel tank at low temperature with native yeasts, followed by spontaneous malolactic fermentation. Aged 12 months in 3rd and 4th use French oak barrels.

Tasting Note

A vibrant nose offers an enticing perfume of raspberry, sage, thyme, and black pepper that leads into a bright, refreshing palate with hints of cinnamon and black spice, culminating in a lingering red-fruit laden finish.

Food Matching

Braised beef, pork or rabbit dishes, lentil or bean-based stews, barbecued meats, guinea fowl, pheasant or pigeon.

Technical Information

Country	Argentina
Region	Los Chacayes, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Garnacha
Winemaker	Mariana Onofri
Body	Medium
Oak	12 Months in 3rd & 4th use French oak
Residual Sugar	2 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Uncertified
Biodynamic	No
Allergens	Sulphites