



## ONOFRI WINES

### Alma Gemela White Field Blend

#### 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

Co-fermentation of the three grapes in stainless steel tank at low temperature with native yeasts, followed by partial malolactic fermentation. Aging 10 months in French oak barrels.

#### Tasting Note

A blend of Marsanne, Roussanne & Chardonnay that offers striking aromas of floral and citrus notes layered with hints of white fruit and subtle vanilla. Medium bodied & texturally complex with a fresh and elegant finish.

#### Food Matching

Roasted poultry, fish in a butter sauce, creamy pasta dishes, lobster and shellfish.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Los Chacayes, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	40% Marsanne, 40% Roussanne, 20% Chardonnay
<b>Winemaker</b>	Mariana Onofri
<b>Body</b>	Medium
<b>Oak</b>	10 Months in 20% new and 80% used French oak
<b>Residual Sugar</b>	2 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	Uncertified
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites