



Alma Gemela Carignan 2019

Onofri Wines

Mariana Onofri, Sommelier & Winemaker, and Adán Giangiulio, Viticulturist, are from Lavalle, one of the oldest wine growing regions in the north of Mendoza. In 2014 they started Onofri Wines, a boutique winery project that focuses on sustainable farming and minimal intervention winemaking.

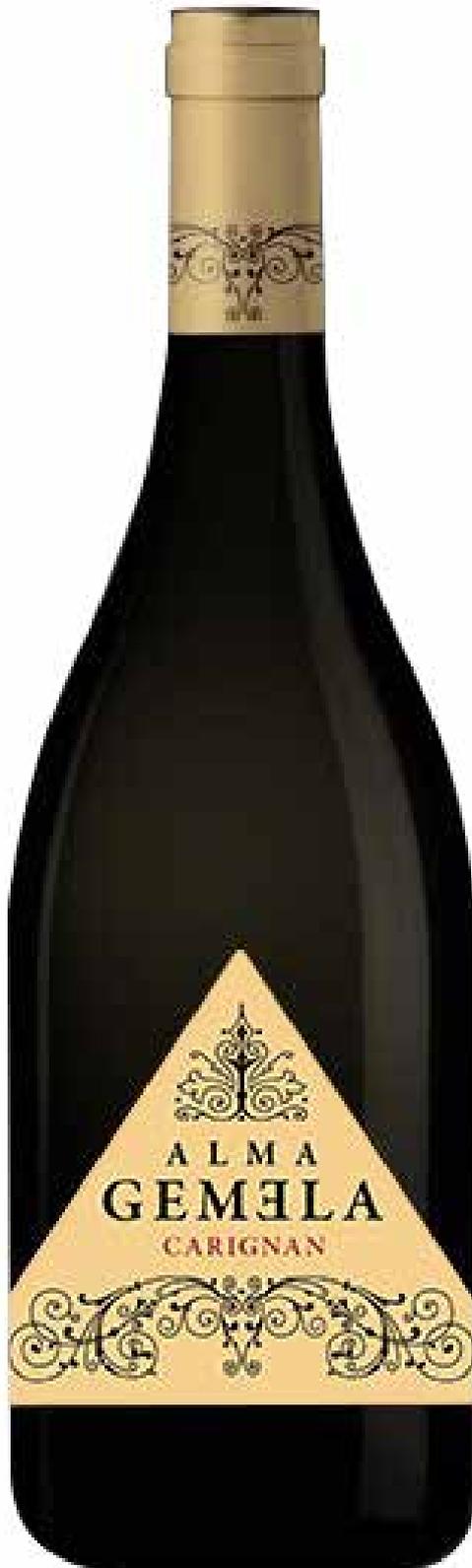
Their goal is to produce wines which are the result of micro-vinifications: made in an artisanal way, rescuing old vines, historical regions and grape varieties, as well as innovating with grapes that display a great adaptation in Mendoza.

The vineyard is located in the northern oasis of Mendoza, 65 km from the capital of Mendoza, in the Gustavo André district, Lavalle Department.

Lavalle has a very low population density and little rainfall, which is the reason why these lands are known as the 'Mendoza desert', a place of refuge for the Huarpes. It is a vineyard where environmental conditions and ecology are respected, privileging organic soil management.

"We farm land for the future, understanding it is a complex and living resource that must be protected and maintained to ensure its long-term stability.

We only fertilize with organic fertilizers and natural materials that do not harm the balance of the environment. Weeds are specially treated and controlled manually, never with herbicides. We also have sheep to control herbs and weeds, and we make our own compost. We manage diseases through biological control and prevention." **Mariana Onofri**



Blend: 100% Carignan

Location: Desierto de Lavalle, Lavalle, Mendoza

Country: Argentina

Vintage: 2019

Alcohol: 14%

Viticulture: 70-year-old vineyard planted with re-grafted Carignan in 2017. Traditional irrigation by flood. Manual harvest in cases, mid-March 2019.

Vinification: Alcoholic fermentation in small bins and concrete egg at low temperature with native yeasts. Spontaneous malolactic fermentation. 20% whole clusters.

Tasting Note: Light garnet in colour. Aromas of dark and ripe red fruit with a black mineral nuances and spice. Medium-bodied wine, brightly-fruited, resonant and elegant with a long finish.

Food Matching: Roasted duck, spicy lamb meatballs, beef brisket, salami and cured meats, spiced aubergine or bell pepper-based dishes.

Altitude: 560 m.a.s.l

Residual Sugar: 1.9 g/l

Closure: Cork

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes

Awards: Portfolio Pick - Alistair Cooper MW



Condor.Wines



Condor_Wines



@Condor_Wines



condorwines.co.uk



CONDOR
SOUTH AMERICAN WINE SPECIALIST