



Alma Gemela Garnacha 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.

Los Chacayes is a prestigious wine-growing region located 80 km southwest of Mendoza, in the Tunuyán department of the Uco Valley.

The heterogeneous and poor soil, high altitude, sun exposure and scarce rains, are all factors that generate a slight stress on the vines, thus concentrating all their reserves in berries rich in polyphenols, acidity and sugar.

Its climate is mild, with harsh winters and warm summers with cool nights. Due to the altitude, the temperature range between day and night is very wide, reaching 20°C. Annual rainfall is 250-350 mm.



Blend: 100% Garnacha

Location: Los Chacayes, Uco Valley, Mendoza

Country: Argentina

Vintage: 2019

Alcohol: 13.5%

Viticulture: 10-year-old trellis system planted on American rootstock with dripping system. Manual harvest in cases, mid-March 2019.

Vinification: Alcoholic fermentation in 1 ton stainless steel tank at low temperature with native yeasts. Spontaneous malolactic fermentation. Aged 12 months in 3rd and 4th use French oak barrels.

Tasting Note: This wine is 100% hand-harvested Grenache from Los Chacayes IG within the Uco Valley. 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, guineafowl, pheasant or pigeon.

Altitude: 1100 m.a.s.l

Residual Sugar: 1.9 g/l

Closure: Cork

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes

Awards: Descorchardos - 95pts



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